

It's About Thyme

Restaurant Week Menu

\$30 per person

(Choose one item from each course per person)

Appetizers:

***German Sausage:** Fire grilled sausage served over red cabbage with a mustard cream sauce

***Butternut Squash Ravioli:** raviolis served in rosemary brown butter topped with aged gouda cheese

***House Salad:** Field greens tossed with marinated tomatoes, crumbled stilton, and our homemade champagne shallot vinaigrette

***Soup of the Day:** Choice of one of our homemade soups

Entrees:

***Petit Filet:** Five ounce pan seared filet, served over crème fraiche whipped potatoes, with a cippolini onion & balsamic sauce

***Fish of the day:** Fire grilled, served over saffron polenta with an artichoke & lemon sauce, and topped with a tomato crab pinenut relish

***Pork Chop:** Applewood smoked and fire grilled, served over maple grits, with gochujang & pumpkin sauce, topped with a warm brussel sprout & mint slaw

***Chicken:** Fire grilled herb & honey marinated airline chicken breast, served over goat cheese orzo, with a mushroom chardonnay sauce, topped with fried shallots

Desserts:

*Key Lime Pie

*Chocolate Flourless Torte

*Pumpkin Coffee Gelato