

IT'S ABOUT THYME RESTAURANT WEEK MENU

\$50 PER PERSON PLUS TAX
(CHOOSE ONE ITEM FROM EACH COURSE PER PERSON)

APPETIZERS

BUTTERNUT SQUASH RAVIOLI: SAGE CREAM SAUCE, TOPPED WITH HAZELNUTS

ITALIAN SAUSAGE: FIRE GRILLED SAUSAGE SERVED OVER BRAISED RED CABBAGE WITH GRANNY SMITH APPLE AND MUSTARD SAUCE

HOUSE SALAD: FIELD GREENS WITH MARINATED TOMATOES, CRUMBLIED STILTON; TOSSED IN A CHAMPAGNE SHALLOT VINAIGRETTE

BURRATA: ROASTED BUTTERNUT SQUASH, GRANNY SMITH APPLES, CHAMPAGNE SHALLOT VINAIGRETTE

SOUP OF THE DAY: CHOICE OF ONE OF OUR HOMEMADE SOUPS

ENTREES

PETIT FILET: FIVE OZ PAN SEARED FILET, SERVED OVER WHIPPED POTATOES AND SHIITAKE MUSHROOMS, WITH A MERLOT SHALLOT DEMI, TOPPED WITH FRIED ONION STRAWS

FISH OF THE DAY: SAUTÉED, SERVED OVER SAFFRON BASMATI RICE WITH BABY SHRIMP PROVENÇAL

BAY SCALLOP CAVATELLI: CAVATELLI PASTA WITH FRESH BASIL, WHITE SAUCE AND BAY SCALLOPS

AIRLINE CHICKEN & PASTA: PAN SEARED WITH SAUTÉED BUTTON MUSHROOMS IN A GRAINY MUSTARD SAUCE, SERVED OVER FETTUCCINI

DESSERTS:

KEY LIME PIE

CHOCOLATE FLOURLESS TORTE

ICE CREAM SANDWICH (ASK FOR TODAY'S SELECTION)

*NO SUBSTITUTIONS. PRICE EXCLUDES BEVERAGES, ALCOHOL, TAX, AND GRATUITY. DINE-IN ONLY. A TWENTY PERCENT GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE. WE ARE SORRY, THERE ARE NO SEPARATE CHECKS. CONSUMING RAW OR UNDERCOOKED FOOD CAN INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. **