

IT'S ABOUT THYME RESTAURANT WEEK MENU

\$65 PER PERSON PLUS TAX
(CHOOSE ONE ITEM FROM EACH COURSE PER PERSON)

APPETIZERS

BUTTERNUT SQUASH RAVIOLI: SERVED WITH A 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, MARINATED TOMATOES, CRUMBLED STILTON; TOSSED IN A CHAMPAGNE SHALLOT VINAIGRETTE

WINTER BURRATA: RED CABBAGE AND APPLES SAUTÉED AND FINISHED WITH A HONEY, HAZELNUT CHAMPAGNE VINAIGRETTE

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

ENTRÉES

PETITE FILET: 5OZ 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 ROMESCO SAUCE

KELLY'S BAY SCALLOP CAVATELLI: CAVATELLI PASTA, WHITE SAUCE, BAY SCALLOPS AND BABY SHRIMPS FINISHED WITH FRESH BASIL

CHICKEN 'OSCAR': SAUTÉED CHICKEN BREAST SERVED WITH AU GRATIN POTATOES, TOPPED WITH CRAB, ASPARAGUS AND FINISHED WITH BEARNAISE SAUCE

SHRIMP & GRITS: SHRIMP SERVED OVER GRITS TOPPED WITH CORN SALSA, AND CHORIZO SAUSAGE

DESSERTS:

KEY LIME PIE

CHOCOLATE FLOURLESS TORTE

THYME 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. **