

# FOODIE FEST RESTAURANT WEEK

3 for \$30

(Choose one for each course.)

## STARTER

### “Hub City” Caprese Salad

Heirloom tomatoes from Windmill Hill Farm topped with fresh mozzarella and basil from Down to Earth Farm, drizzled with a balsamic reduction

### Beef Carpaccio

Very thinly sliced filet topped with fried capers, marinated portabella mushrooms and a CityChurri aioli

### Lemongrass Steamed Mussels

Prince Edward Island mussels steamed in a lemongrass, garlic and white wine broth, herb crostini

## ENTRÉE

### Dijon Goat Cheese Crusted Lamb Chops

Frenched lamb loin chops, grilled to perfection and served with fresh-from-our-garden rosemary cheddar mashed potatoes, garnished with asparagus and a malbec demi glace

### Oven Herb Roasted Halibut

Halibut fillet, summer vegetable couscous, roasted red pepper coulis and local micro greens

### Twin Tails

Maine lobster tail paired with a tenderloin tail, served over lemon garlic parsley potatoes, garnished with grilled asparagus and finished with a charone sauce

## DESSERT

### Blackberry Cobbler

Made with fresh blackberries from Strawberry hill, served with Breyer's vanilla bean ice cream

### Chocolate Volcano Cake

CityRange signature dessert, baked to order Cocoa Barry chocolate soufflé, lava hot fudge center paired with a scoop of vanilla bean ice cream

