



3 Course Dinner

Choice of 1 per Course - \$27 per Person, + tax & Gratuity

First Course

CRISPY POLENTA

CREAM POLENTA / SHORT RIB RAGU / PARMESAN / BALSAMIC GLAZE

ARTICHOKES JAFFRE

BREADED ARTICHOKE HEARTS / WHITE WINE-LEMON SAUCE / ROMANO CHEESE

BRUSSELS SPROUTS

CRISPY BRUSSELS / BACON / BALSAMIC GLAZE / CIABATTA

Second Course

Complemented with soup or salad, and fresh baked bread

BURGUNDY SHORT RIB

SHORT RIB / ROASTED ROOT VEGETABLES / MASHED POTATO / PARMESAN

SCOTTISH SALMON

SEARED SALMON / BROWN BEECH RISOTTO / CRANBERRY GEL

TUSCAN ROTINI

CHICKEN / BANANA PEPPER / BACON / TOMATO CREAM REDUCTION

Third Course

CHOCOLATE GANACHE

CHOCOLATE CAKE / CHOCOLATE MOUSSE / GANACHE

APPLE CRISP ALA MODE

BOURBON APPLES / STREUSEL / FRENCH VANILLA

CANNOLI

SWEET RICOTTA / CHOCOLATE CHIPS





GREENSBURG
RESTAURANT WEEK
JANUARY 27-FEBRUARY 2, 2020