



CHAGRIN VALLEY RESTAURANT WEEK

JANUARY 28 – FEBRUARY 3, 2019

APPETIZER

choose one

OVER THE BORDER EGGROLLS

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese;
Tomatillos Salsa, Cilantro Ranch and Cashew Dipping Sauce

ASIAN AHI TUNA SASHIMI

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha

CARNE ASADA FLATBREAD

Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro

ENTRÉE

choose one

CHICKEN MADEIRA

Mushrooms, Fontina, Mary's Potatoes, Asparagus

GNOCCHI CARBONARA

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce

SOUTHERN GRILLED SHRIMP & POLENTA

Andouille, Corn, White Cheddar, Tomato-Braised Kale, Smoked Paprika Cilantro Oil

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP

Mary's Potatoes, Oven-Roasted Vegetables

DESSERT

choose one

S'MORE BUDINO

Caramel Custard, Valrhona Chocolate Mousse,
Brown-Butter Toasted Graham Cracker

COOPER'S HAWK CHOCOLATE CAKE

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

SALTED CARAMEL CRÈME BRULEE

Fresh Berries, Flaky Sea Salt

\$35 pre-fixe dinner menu excludes tax and gratuity.

DINNER

