



Feb. 3-9 Chagrin Valley Restaurant Week Special Menu:

Three courses - \$29

1

Choice of:

Soup du jour

Mixed greens, pumpkin seed, dried cranberry, cucumber, sunflower seed, (bleu cheese optional), Champagne Vinaigrette (GF, Vegetarian, Vegan)

2

Choice of:

Jumbo Sea Scallops (3) citrus glaze, seasonal vegetables (GF)

Boneless beef short rib, chive mashed Yukon gold potatoes, seasonal vegetables (GF)

Sausage du jour, chive mashed Yukon gold potatoes, seasonal vegetables (GF)

Chicken Cordon Bleu Crêpes filled with Bavarian ham, chicken, gruyere, spinach, béchamel sauce (2 to an order), seasonal vegetables

Red pepper stuffed with roasted sweet peppers, warm 7-grain salad, lemon drizzle, seasonal vegetables (Vegetarian/Vegan)

3

Choice of:

Madam Springs' house-made lemon pie

Triple chocolate cheesecake by Sugar Me Desserterie

Malley's chocolate truffles and berries (GF)

