



**Dine Out Downtown Delray – Restaurant Week 2016  
Three-Course Dinner Menu**

**Starters:**

Dada Dates

Bacon Wrapped Medjool + Goat Cheeses + Chorizo + Tomato Confit

Kale Caesar

Organic Green & Purple Kale + Shaved Parmesan + Anchovies + Crumbled Egg

Gazpacho of the Day

Avocado Sour Cream

**Main:**

Habanero Maple Glazed Salmon

Wester Ross Salmon + Yellow Rice

Braised Short Rib

All-Natural Beef + Classic Country Stock + Mash

Shake –n- Bake Pork Chops

All-Natural Pork Chops + Balsamic Butterscotch Onions + Mash

Butternut Ravioli

Thyme Cream + Asparagus + Tomatoes + Artichoke Hearts

**Finish:**

Nutella Crème Brule

Hazelnut Puree + Chocolate + Strawberries

Bourbon Peach Cobbler

Cinnamon Chantilly Cream

S'mores

Graham Cracker Crust + Rich Dark Chocolate Mousse + Marshmallow Meringue

**\$40 per person,\* includes a starter, main entrée and a dessert.**

*\*Does not include tax or gratuity and cannot be combined with other offers.*