

CHEF GEOFF'S

RESTAURANT WEEK 3 COURSE DINNER \$30.08

January 14-20th

FIRST COURSE

Chicken Tortilla Soup

Chesapeake Crab and Corn Chowder

Roasted Butternut Squash w/ Maple Cream

Chef Geoff's Soup Sampler

Endive, Apple, Blue Cheese, and Walnut

Romaine Caesar w/ Grana and Croutons

Arugula, Pecorino Romano, Lemon, EVOO

Mesclun Salad w/ Pumpkin Seed Vinaigrette

Hot Potato Chips w/ Blue Cheese

Truffled Parmesan Polenta w/ Mushrooms

Crispy Squash Blossoms w/ Tomatillo Salsa

Tuna Sashimi Napoleon w/ Wasabi Aioli

Sweet Fried Calamari with Spicy Aioli

Fried Green Tomatoes w/ Fresh Mozzarella

Brillat Savarin, Fig, Jamon Serrano, Mache, Crostini

Duck Spring Rolls w/ Sweet Chile Sauce

SECOND COURSE

Enjoy Any Sandwich or Pizza From Our Menu

Mussels w/ Tomato Broth, Garlic,
Herbs, and Creamy Gorgonzola Bread

Frenched Pork Rib Chop w/ White Bean Cassoulet,
Applewood Bacon, and D'Anjou Pear

Wheat Spaghetti, Roasted Tomatoes, Rapini,
Hot Pepper, EVOO, Garlic, Basil, Grana Padano

Roasted Salmon, Beluga Lentils, Spinach,
Pink Peppercorns, Crème Fraiche and Caviar

Rigatoni Bolognese, Sheep's Milk Ricotta,
Grana Padano, and Chives

Cider Glazed Boneless Beef Shortribs,
Butternut-Apple Risotto w/ Maple Jus (add \$5)

Duck Breast w/ Sweet Potato Gnocchi,
Dried Apple Chutney, and Calvados Cream

Serrano Wrapped Day Boat Scallops, Creamy Arborio,
w/ Treviso, Truffle Oil, and Vin Cotto

Roasted Chicken Breast, Couscous, Apples,
Golden Raisins, Arugula, and Madras Curry

Jumbo Shrimp and Gouda Grits w/ Andouille,
Sweet Peppers, Onions, and Tomatoes

Searched Tuna w/ Shrimp, Bok Choy,
Shiitake Mushrooms and Sesame Pappardelle (add \$5)

Filet Mignon Medallions, Golden Potato Puree,
Spinach, and Wild Mushroom Demi (add \$5)

DESSERT

Enjoy Any Dessert From Our Dessert Menu

CHEF GEOFF'S

RESTAURANT WEEK 3 COURSE LUNCH \$20.08

January 14-20th

FIRST COURSE

Chicken Tortilla Soup

Chesapeake Crab and Corn Chowder

Roasted Butternut Squash w/ Maple Cream

Chef Geoff's Soup Sampler

Endive, Apple, Blue Cheese, and Walnut

Romaine Caesar w/ Grana and Croutons

Arugula, Pecorino Romano, Lemon, EVOO

Mesclun Salad w/ Pumpkin Seed Vinaigrette

Hot Potato Chips w/ Blue Cheese

Truffled Parmesan Polenta w/ Mushrooms

Crispy Squash Blossoms w/ Tomatillo Salsa

Tuna Sashimi Napoleon w/ Wasabi Aioli

Sweet Fried Calamari with Spicy Aioli

Fried Green Tomatoes w/ Fresh Mozzarella

Brillat Savarin, Fig, Jamon Serrano, Mache, Crostini

Duck Spring Rolls w/ Sweet Chile Sauce

SECOND COURSE

Enjoy Any Sandwich or Pizza From Our Menu

Arugula and Prosciutto Salad w/ Oven Dried Tomatoes,
Buffalo Mozzarella, EVOO, Balsamic Reduction

Southwestern Steak Salad w/ Gouda, Hot Peppers, Black Beans,
Avocado, Red Tortillas, Chipotle Buttermilk Dressing

Chicken Tandoori Salad w/ Treviso, Mesclun, Golden Raisins,
Apricots, Bulgur Wheat, Cucumbers, and Tomato Vinaigrette

Sage Turkey Burger, Grilled Onions, Pear Chutney,
Oatmeal Roll and Sweet Potato Fries

Duck Quesadilla w/ Fresno Peppers, Mango, Tomatillo Salsa,
Crème Fraiche, Cilantro, and Whole Wheat Tortilla

Pulled BBQ Chicken, Frizzled Red Onion,
Jalapeño Cheddar Roll and Handmade BBQ Chips

Hot Corned Beef Reuben w/ Sauerkraut, Swiss,
Marble Rye, Handmade Potato Chips, and Pickle

Rigatoni Bolognese, Sheep's Milk Ricotta,
Grana Padano, and Chives

Whole Wheat Spaghetti, Roasted Tomatoes, Basil,
Rapini, Hot Pepper, EVOO, Garlic, Grana Padano

Mussels w/ Tomato Broth, Garlic,
Herbs, and Creamy Gorgonzola Bread

Crispy Shrimp Caesar w/ Romaine,
Tomato, Scallions, Grana Padano

Cobb Salad w/ Chicken, Avocado, Bacon,
Tomato, Egg, Blue Cheese Dressing

DESSERT

Enjoy Any Dessert From Our Dessert Menu