

Madison Restaurant Week • July 21st - July 26th

THREE-COURSE MEAL - \$25

FIRST COURSE

Choice of one of the following:

Summertime Salad

Farmers' Market selected Cherries, Pistachios, and Goat Cheese on a bed of Bibb Lettuce and served with a Black Locust Honey Vinaigrette.

Charcuterie & Cheese Board

Chef's selection of house made charcuterie, award-winning Wisconsin cheeses and accompaniments.

Chili Glazed Shrimp

Skewered Shrimp brushed with a fresh Chili Glaze and fire grilled, served with a Cucumber Ribbon Salad.

ENTRÉE COURSE

Choice of one of the following:

Jerk Chicken

Roasted Half Jerk Chicken. Served with Coconut Rice, Fried Plantains, and a Spicy Pineapple Salsa.

Ginger Orange Sitka Salmon

Seared Alaskan Coho Salmon Filet with an Orange Ginger Glaze. Served on Shaved Heirloom Carrot & Asparagus Salad.

Steak Frites

Flat Iron Steak topped with Salsa Verde. Served with our House-Cut Fries and Golden Aioli.

Summer Harvest Vegetable Flatbread

Smoked BBQ Sweet Potato, Red Onion, charred Sweet Corn, and Scallions on a Cauliflower Crust. Served with a Sweet Pepper and Arugula Salad with an Apple Cider Vinaigrette.

DESSERT

Choice of one of the following:

Fluno Triple Chocolate Cake

Fluno Toffee, Candied Pecans, Caramel Sauce and Whipped Cream.

Wisconsin Blueberry Cheesecake

Eli's Cheesecake, Topped with a locally sourced Blueberry Coulis.

Raspberry Rosé Granita

Served with Freeze Dried Raspberries and Mint.

FEATURING THESE WINES AND MORE!



NOBLE VINES.

TOLAINI





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