



ROSEMONT RESTAURANT WEEK

March 1 - March 7, 2020

Dinner Menu | \$48

(PLEASE SELECT ONE FROM EACH COURSE)

FIRST COURSE

Maryland Crab Soup

Spicy Vegetable Broth, Crab

Arugula And Roasted Beet Salad

Pumpkin Seed Vinaigrette, Manchego Cheese

Kung Pao Calamari

Flash Fried; Spicy Chili Sauce, Toasted Peanuts

SECOND COURSE

Hawaii Ahi Tuna*

Searched Rare, Sesame Cucumber Salad, Sticky Rice

Blackened Open Blue Cobia

Skillet Blackened; Black Bean Purée, Off The Cob Street Corn

Pan Seared 60 South Salmon

3 Grain Salad, Avocado Yuzu Mousse, Balsamic Brown Butter

Braised Boneless Short Ribs

Truffle Chive Mashed, Natural Jus

Add Lobster Tail to Any Entrée \$15

THIRD COURSE

Deep Dish Chocolate Silk Pie

Raspberry Sauce

White Chocolate Bread Pudding

Vanilla Bean Ice Cream, Caramel Sauce

*The Restaurant Week menu is designed for each guest to enjoy individually: regular restaurant menu items may be ordered in addition

*Beverages, tax and gratuity not included

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness
A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.