

5280 Restaurant Week Menu

\$35 per person (Tax and gratuity excluded) | 3 Course Set Menu (Choose one item from each section)

Starters

Duck Liver Pate (GF)

Aged Cognac, House Preserves, Toast Points

Beef Carpaccio (GF)

Arugula Salad, Capers, Parmesan, Truffle Aioli, Grilled Baguette

Caesar Salad (GF)

Romaine Lettuce, Caesar Dressing, Croutons, Aged Parmesan

Bistro Salad (GF)

Field Greens, Blue Cheese, Apples, Pistachios, Blackberry Vinaigrette

Ruby Beet and Strawberry Salad (GF)

Arugula, Candied Walnuts, Chevre, Tarragon Vinaigrette, Balsamic Glaze

Soup Du Jour – Soup of the Day

Mains

All non-pasta main courses served with a mélange of steamed vegetables and your choice of Parmesan Chive Polenta Cake, Rosemary Roasted Potatoes, Sweet Potatoes, or Mashed Potato Du Jour

Portobello Ravioli

Ricotta Cheese Filled, Garlic Thyme Cream Sauce, Spinach, Sun-Dried Tomatoes

Classic Bolognese (GF)

Veal, Pancetta, Celery, Onions, Tomato, Cream, Penne Pasta

Grilled Portabella Mushrooms (GF)

Chimichurri Sauce

Bistro Pot Roast

Braised Angus Chuck, Celery, Carrots, Onion, Burgundy Wine

Coq Au Vin

Braised Bone-in Chicken, Burgundy Wine, Button Mushrooms

Atlantic Salmon (GF)

Pan Seared, Honey Mustard Glaze

Berkshire Pork Short Ribs

House Smoked, Mango-Jalapeno BBQ Sauce

Duck Confit (GF)

Braised Hind Quarter, Apple Marmalade, Cider Glaze

Desserts

Tiramisu - Crème Anglaise

Crème Brulee (GF) - Madagascar Vanilla Bean

Belgian Chocolate Mousse (GF) - Candied Orange

Vanilla or Sea Salt Caramel Ice Cream (GF)

Raspberry Sorbet (GF)

(GF) = items can be prepared gluten free upon request

Pair your meal with this fine wine

Louis M Martini, Cabernet Sauvignon, California '14

Blackberry and dried cranberry, with toasted oak, smoky spices and chocolate flavors

\$10 Glass / \$36 Bottle