



SPRING RESTAURANT WEEK

Wednesday, March 4 - Sunday, March 15

3 Course Prix Fixe Dinner | \$44.95

FIRST COURSE

Choice of One

Summer Salad *v, gf*

Mixed Greens, Strawberries, Goat Cheese
Candied Pecans, Cherry Vinaigrette
Add-ons: Steak +8, Shrimp +8, Chicken +6

CW Wedge *gf*

Iceberg, Applewood Bacon, Stropshire Blue, Chives,
Hard Boiled Egg, Creamy Blue Cheese Dressing
Add-ons: Steak +8, Shrimp +8, Chicken +6

Pan Fried Dumplings

Chicken Teriyaki, Chili Crisp, Ponzu

Reuben Egg Rolls

Corned Beef, Cabbage, Swiss, Thousand Island

Shrimp Ceviche

Lime, Jalapeño, Cilantro, Cucumber, Tortilla Chips

SECOND COURSE

Choice of One

Roasted Faroe Island Salmon *gf*

Miso Corn Purée, Baby Zucchini, Tomato Jam

Chicken Milanese

Arugula, Parmesan, Heirloom Tomatoes, Lemon, Olive Oil

Summer Pasta *v*

Asparagus, Spinach, Zucchini, Corn,
Heirloom Tomato, White Wine Cream

Proscuitto & Burrata Pizza

San Marzano Tomato Sauce, Bermuda Onion,
Arugula, Baslamic Reduction

Steak Au Poivre *+15 supplement*

Prime NY Strip, Peppercorn Brandy Cream, House Fries

THIRD COURSE

Choice of One

Chocolate Budino *v, gf*

Dark Chocolate Custard, Salted Caramel Drizzle, Whipped Cream

Lemon Olive Oil Cake *v*

Candied Lemon Peel, Whipped Cream

Blackberry Lavender Mousse *v*

Oreo Crumbs, Cabernet Berry Jam, Whipped Cream

MUSIC ★ RESTAURANT ★ PRIVATE EVENTS ★ WINERY

Founder & CEO: Michael Dorf, Executive Chef: Tony Moustakas, Winemaker: Travis Van Caster

v: vegetarian vg: vegan gf: gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. These items may be served raw or cooked to order. Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Please alert your server about any serious allergies.

