

# THE RIBBON

RESTAURANT WEEK LUNCH  
26



## APPETIZERS

Choice of

Pumpkin Soup  
Caramelized Apples, Balsamic Reduction

Buffalo Style Cauliflower  
Celery, Blue Cheese Dressing

Butter Lettuce  
Hearts of Palm, Garlic Croutons, Creamy Dijon Dressing

Shrimp Cocktail

## ENTRÉES

Choice of

Quinoa Bowl  
Chicken, Avocado, Tomatoes, Radishes,  
Hearts of Palm, Green Goddess Dressing

Branzino  
Fingerling Potatoes, Gremolata

Beef Burger  
Arugula, Beefsteak Tomato, Red Onion Relish, French Fries

Vegetable Risotto  
Seasonal Vegetables

# THE RIBBON

RESTAURANT WEEK DINNER  
42



## APPETIZERS

Choice of

Roasted Winter Vegetables  
Sumac Yogurt, Macrona Almonds, Pomegranate

Pumpkin Soup  
Caramelized Apples, Balsamic Reduction

Shrimp Scampi  
Garlic Butter, Arugula

Treviso and Endive Salad  
Red Wine Poached Pears, Blue Cheese, Candied Pecans

Deviled Egg Trio  
Fried Oysters, Smoked Salmon, Pickled Peppers

## ENTRÉES

Choice of

Half Amish Chicken  
Mustard, Riesling & Sage

Lobster and Shrimp Curry  
Shitake, Asparagus, Coconut Milk

Grilled Hangar Steak  
Truffle Butter, Fingerling Potatoes

Vegetable Risotto  
Seasonal Vegetables

## DESSERT

Choice of

Chocolate Rocky Road  
Marshmallows, Pecans

Pumpkin Bread Pudding  
Maple Ice Cream