

# Scallions



Restaurant Week Menu: March 22-30<sup>th</sup>

3 Courses for \$35

(Dine-In Only; No Changes or Substitutions)

## 1<sup>st</sup> Course

- Marinated baby heirloom tomato salad with fresh basil, arugula, and tomato-basil vinaigrette (vegan, g/f)
- Roasted beet salad with mixed greens, goat cheese, candied pecans, and citrus vinaigrette (g/f)
- Homemade Soup du Jour

## 2<sup>nd</sup> Course

- Herb butter poached Mahi-Mahi over roasted butternut squash and cranberry risotto (g/f)
- Fried chickpea fritters, topped with roasted vegetable ragu, fresh spinach, balsamic reduction, and fresh basil (Vegan, g/f)
- Pan seared duck breast with black garlic demi-glace, savory scallion pancakes, and carrot-ginger purée
- Wild caught Atlantic salmon with chimichurri sauce, roasted asparagus, and wild rice (g/f)

## 3<sup>rd</sup> Course

- Ricotta Pistachio Cake
- Apple Butter Cinnamon Gelato (g/f)
- Chocolate Flourless Cake (g/f)