J. HOLLINGERY

PRIX-FIXE DINNER

STARTERS

please select one **SOUP DU JOUR**

WATERMELON & TOMATO SALAD

heirloom tomatoes, yellow/pink watermelon, feta, basil vinaigrette

SHRIMP AL AJILLO

garlic, white wine, parsley w grilled baguette

CRABCAKE* +\$8

lump crabmeat, tartar sauce, petit salad

LAMB MEATBALLS +3

moroccan spices, tomato sauce, tzatziki sauce

MAIN

please select one

BLACKENED FAROE ISLAND SALMON

summer succotash, remoulade

SHRIMP SCAMPI

over squid-ink pasta

BUTTERMILK FRIED CHICKEN

marinated bean salad, whipped potatoes, hot honey

EGGPLANT PARMESAN

red/yellow tomatoes, tagliatelle pasta

ROHAN DUCK CONFIT +\$6

sweet potato puree, petit salad, toasted almonds, pine nuts, roasted figs, port-rosemary reduction

FILET MIGNON +\$12

6 oz filet, creamed spinach, potato-gruyere croquette, sauce au poivre

Dessert

please select one

CHOCOLATE POT AU CRÈME

smoked sea salt, caramel sauce

LEMON POSSET

HOUSEMADE ICE CREAM

SORBET

TWO-COURSE // choose any two courses \$32* per person

> THREE-COURSE \$40* per person

*Tax + gratuity is not included. Upcharges will be added to the starting price.

Available for a limited time only. All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.