

DESMOND'S RESTAURANT WEEK

PRIX FIXE MENU

\$21.95

FIRST COURSE

Choice of one:

SOUP DU JOUR

Chef's Seasonal Creation of the Day

ORGANIC FIELD GREENS

Hothouse Cucumbers, Grape Tomatoes, Endive, Aged Balsamic Vinaigrette

CAESAR SALAD

Romaine Hearts, Garlic Croutons, Shaved Grana

BAKED LOCAL CLAMS

Chopped Clams, Thyme, Lemon

MOZZARELLA EN CARROZZA

Fried Fresh Mozzarella, Marinara, Frisée

CHICKEN PORTOBELLO NAPOLEON

Baby Spinach, Roasted Peppers, Fresh Mozzarella, Balsamic Reduction

ENTRÉES

Choice of one:

RIGATONI ALA VODKA

Shallots, Garlic, Tomato Sauce, Cream, Parmesan

DESI'S GRILLED CHICKEN FETTUCCHINI

Red Pepper Cream, Wild Mushrooms, Baby Spinach, Grape Tomatoes

GRILLED SALMON

Corn & Tomato Sautee, Basil Emulsion, Ratatouille Vegetables

PAN ROASTED HALF CHICKEN

Garlic Whipped Potatoes, Baby Vegetable, Pan Au Jus

PORK TENDERLOIN

Cornbread Stuffing, Apple Demi-glace

*DUCK TWO WAYS

Pan Seared Duck Breast, Confit Duck Leg,
Asparagus Risotto, Caramelized Cipollini Onions, Port Wine Reduction

*PETITE TENDERLOIN STEAKS

Cheddar and Onion Crust, Garlic Mashed Potatoes, Baby Vegetable, Cabernet Reduction

DESSERT

Choice of one:

Chef's Selection Dessert

Vanilla or Chocolate Ice Cream

Menu served Sunday March 30th thru April 6th between 4pm – 9pm, Saturday 4pm – 7pm.
This menu is not available for groups more than ten persons, or holidays and special promotions.

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs, may increase your risk of food-borne illness especially if you have certain medical conditions.