

Dinner for Two On Tuesdays

Three course dinner
including a Bottle of Wine
75

Soup or Salad

Sweet Potato

Leek, Goat Cheese and Chive Crème Fraiche.

Soup du Jour

Chef's Daily Creation

Chaz House Salad

Baby Greens, Gorgonzola,
Port Wine Poached Pear, Crisp Brioche,
Huckleberry Vinaigrette.

Grilled Caesar Salad *

Grilled Hearts of Romaine, Parmesan,
Anchovy, Green Peppercorn Croutons.

Mains

Filet of Beef

Brie Stuffed Potato Croquette, Grilled
Asparagus, Smoked Sea Salt Demi Glace.

Berkshire Pork Tenderloin *

Orange Barley Risotto,
Butter Poached Baby Turnips.

Atlantic Salmon *

Braised Brussels Sprouts,
Potato Hash, Béarnaise.

Seared Diver Scallops *

Beet Spaetzel, Butternut Squash,
Chimichurri.

Gemelli Pasta

Lump Crab, Peas, Pancetta,
Charred Onion Cream.

Shared Dessert

Candied Pumpkin Crème Brûlée
or
Dark Chocolate Stout Cake

Wine

Your choice of a Bottle of Red or White Wine
Tonight's selection will be presented by your Server

* Regarding the safety of these items, written information is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A 22% gratuity will be added to parties of 6 or more.

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