



Restaurant Week Special: 4 courses 49 dollars

April 2, 3, 7, 8, 9, 10, 14, and 15th – 6 pm seating

- Basket of house made bread, compound butter

Appetizer:

Handmade chicken ravioli Milanese, fresh 2 yr Parmesano-Reggiano

Salad - Swiss National Salad:

Butter lettuce, shoe string carrots, cucumber, heirloom tomato, Birchfield Vinaigrette

Choice of Entree:

- Wild King salmon, puff pastry, Yakima Valley Chardonay sauce
- Roasted half Rack of lamb, apple, dijon, soy, garlic baste
- Birchfield steak Diane, tenderloin, Brandy cream-J&M mushroom sauce
- Lemon marinated Bone in Washington chicken breast, pesto Angel hair pasta, fresh Parmesano-Reggiano

Dessert:

Belgian Chocolate Crème Brûlée