

LOUIE LOUIE

FEARLESS RESTAURANT WEEK

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SHELLFISH

FIRST COURSE

Select One

Pommes Dauphine

charred ramp pistou (d)

Asparagus Salad

arugula, lemon

Tomato & Cheddar Bisque (d)

SECOND COURSE

Select One

Roasted Chicken Breast

sauce fines herb, roasted mushrooms, peas (d)

Flat Iron Au Poivre

fingerlings, brandy cream (d,g)

Meyer Lemon & Ricotta Ravioli

arugula pesto, blistered tomatoes, parmesan crumbles (d,g)

DESSERT

Creme Caramel Cheesecake (d,g)

• \$45 for three courses •