

# CITRONELLE

*Dining Weeks Mondays through Saturdays February 18<sup>th</sup> - March 2<sup>nd</sup>, 2019.*

## **COURSE 1** your choice of:

### **MAX'S WINGS** | GF

sweet, sour and spicy - Max's style!

### **MUSSELS**

boudin noir sausage, white wine, basil, arugula-chili pesto, garlic bread

### **BUTTERNUT SQUASH PUREE**

buttered crab meat

### **BRUSSELS SPROUTS** | GF V

dijon, honey butter, garlic, horseradish, parmigiano reggiano

## **DINING WEEKS WINE SALE**

### **WHITE WINES**

		Price	Sale
Soave	Saveroni 2015, Italy	<del>\$40</del>	\$28
Chenin Blanc	Nederburg "The Anchorman" 2015, South Africa	<del>\$45</del>	\$30
Chardonnay	Feudo Zirtari 2016, Italy	<del>\$42</del>	\$29
Chardonnay	Pepperwood Grove, Australia	<del>\$35</del>	\$25
Pinot Grigio	Cesari 2017, Italy	<del>\$35</del>	\$28
Riesling	Fox Run Semi Dry Riesling 2016, Finger Lakes, NY	<del>\$42</del>	\$32
Riesling/Traminer	Rosemount Estate 2017, Australia	<del>\$32</del>	\$25

### **ROSÉ WINES**

		Price	Sale
	Fattoria Sardi Toscana Rosato 2017, Italy	<del>\$38</del>	\$29

### **RED WINES**

		Price	Sale
Merlot	Cesari 2016, Italy	<del>\$38</del>	\$28
Cabernet Sauvignon	Oxford Landing Estates 2016, Australia	<del>\$40</del>	\$32
Malbec	Santa Luz Alba 2014, Chile	<del>\$38</del>	\$30
Pinot Noir	Coastal Vines 2016, CA	<del>\$40</del>	\$32



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## COURSE 2:

### SEASONAL SALAD | GF V

mixed greens, confit tomato, cucumber ribbon, shaved onion,  
crumbled goat cheese, sliced pears, citrus vinaigrette

## COURSE 3 your choice of:

### 8OZ. FILET MIGNON | GF

garlic whole grain mustard mashed potatoes, rosemary-maple butternut squash

### VEGETARIAN BOLOGNESE | V

pappardelle, root vegetable ragù, red wine, herbs, parmigiano reggiano

### CRISPY SKIN CHICKEN

semi-boneless half chicken, parsnip-potato hash, duck confit, brussels sprouts,  
chicken glaze, crispy parsnip

### PAN SEARED SALMON

potato gnocchi, romesco, spinach

### 14OZ. NEW YORK STRIP | GF

garlic whole grain mustard mashed potatoes, rosemary-maple butternut squash \$10 supplement

V - Vegetarian

GF - Gluten Free

3-course dinner for \$30 per person.

Menu is subject to change.