

# Bazin's Winter Restaurant Week

## Lunch

\$24.00 FOR 3-COURSES

## First

Ⓞ **Bazin's Salad**

mesclun greens, candied pecans, Hook's blue cheese, pickled onions, apples, aged balsamic dressing

Ⓞ **Wild Mushroom Soup**

fried garlic, chives, porcini oil

**Basil-Pesto Arancini**

fresh mozzarella, basil, tomato sauce

**Smoky, Spicy, Cheesy Chicken Empanadas**

salsa fresca, crema, queso blanco

## Second

Ⓞ **Parmesan Lemon Risotto**

garlicky shrimp, parsley, toasted bread crumbs

Ⓞ **Coconut-Red Curry Roasted Chicken Breast**

broccolini, roasted peanuts, scallions, basmati rice

Ⓞ **Crispy Branzino**

almond basmati rice, parmesan- arugula, roasted red pepper sauce

Ⓞ **Tamari-Honey Marinated Pork Tenderloin**

vanilla sweet potatoes, brussel sprouts, dried cherry sauce

## Third

Ⓞ **Flourless Chocolate Cake**

warm raspberry sauce, Chantilly cream

**Salted Caramel Tart**

bittersweet chocolate ice cream

**"Granny Smith" Apple Crostata**

caramel, vanilla ice cream

\*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

Ⓞ INDICATES GLUTEN FREE