

Bazin's Winter Restaurant Week

\$38.00 FOR 3-COURSES

Nibbles

Ⓞ Truffled Pistachios \$6

Ⓞ Warm Spiced Olives \$4
Housemade Ricotta \$6

black mission fig compote, toasted baguette

Ⓞ Gluten Free Flatbread \$10
arugula-basil pesto, aleppo, parmesan cheese

First

Ⓞ Butternut Squash Soup

coconut milk, sriracha crème fraîche, chives

Ⓞ Chopped Salad

chickpeas, green beans, carrots, kalamata olives, pistachios,
feta cheese, creamy lemon vinaigrette

Ⓞ Bazin's Salad

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

Eggplant Rollatini

ricotta, fontina cheese, prosciutto, basil, plum tomato sauce

Smoky, Spicy, Cheesy Chicken Empanadas

salsa fresca, crema, queso blanco

Basil-Pesto Arancini

fresh mozzarella, basil, tomato sauce

Ⓞ Stuffed Portobello

baby spinach, sun-dried tomatoes, pine nuts,
goat cheese, balsamic syrup

Second

Ⓞ Crispy Branzino

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

Ⓞ Blackened "Atlantic" Swordfish

grilled potatoes, broccolini, tomato-black olive sauce

Gemelli Pasta

sweet Italian sausage, smoked mozzarella, broccolini,
roasted garlic, red grapes, tomato-rosa sauce

Ⓞ Wild Mushroom Risotto

roasted butternut squash, aged gouda, rosemary, porcini sauce

Ⓞ Coconut-Red Curry Roasted Chicken Breast

broccolini, roasted peanuts, scallions, basmati rice

Ⓞ Tamari-Honey Marinated Pork Tenderloin

vanilla sweet potatoes, brussel sprouts, dried cherry sauce

Third

Choice of dessert

*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

Appetizers

Ⓞ **Burrata Salad \$14**
roasted cauliflower, butternut squash, mushrooms,
baby arugula leaves, harrisa vinaigrette

Ⓞ **Balsamic Roasted Beet Salad \$12**
candied orange, pistachios, goat cheese,
quinoa granola, passion fruit vinaigrette

Jumbo Lump Crabmeat Spring Roll \$13
asian slaw, ginger-mustard vinaigrette

Ⓞ **Mama's Meatballs \$13**
soft mascarpone-polenta, parmesan fried egg

Crispy Oysters \$12
country ham, creamed spinach, creole aioli

Potato-Onion Ravioli \$14
warm Maine lobster

Ⓞ **Spicy Shrimp Lettuce Wraps \$14**
rice noodles, roasted peanuts, tomato, cilantro

Entrées

Ⓞ ***Maple-Miso Chilean Sea Bass \$38**
wasabi mashed potatoes, baby spinach,
tamari-ginger sauce

Mushroom Crusted Wild Rockfish \$26
parmesan orzo, garlicky spinach,
crispy onions, porcini sauce

Linguine Jumbo Shrimp & Maine Scallops \$25
onions, tomatoes, garlic-parsley sauce,
toasted bread crumbs

Ⓞ **"Creekstone Farms" Braised Short Ribs \$26**
potato puree, garlicky spinach,
pickled mustard seeds, white truffle cream

Ⓞ ***Grilled Filet Mignon \$38**
garlicky broccolini, grilled onion & bacon salsa,
blue cheese scalloped potatoes, port wine sauce

Crispy Veal Romano \$26
fried eggplant, prosciutto, peas, fontina cheese
marsala wine sauce

Sides

Ⓞ **Potato Puree \$7**

Parmesan Orzo \$8

Ⓞ **Vanilla Sweet potatoes \$8**

Garlic-Herb French Fries \$7

Ⓞ **Blue Cheese Scalloped Potatoes \$8**

Ⓞ **Green Beans with lemon and almonds \$7**

Ⓞ **Brussels sprouts, bacon, onions, balsamic \$8**

Ⓞ **Grilled Broccolini with roasted garlic dressing \$7**

Broccoli Frito with Pickled Pepper Aioli and Parmesan \$8

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