



# MORRISTOWN RESTAURANT WEEK

APRIL  
25-29

## Chef Fredy's Table

### DINNER

**\$44.95 per person**

#### Choice of

Soup of the Day

#### Caesar Salad

*Crunchy romaine heart tossed with our homemade dressing and Pecorino Romano cheese*

#### Baked Brie

*Tropical fruit nut brown ale chutney, cinnamon walnut raisin crostini with a splash of raspberry sauce*

#### Gulf of Mexico Shrimp Tower

*Jalapeno, mango & jicama - Tequila spiked yogurt dressing*

### Entrée

#### Creole Style Jambalaya

*A blend of South Western & Cajun spices, chicken, andouille and garlic herb sausages, tasso ham and vegetables topped with rice pilaf*

#### Half Roasted Free Range Chicken

*Roasted 1/2 semi boneless chicken enhanced with a natural chicken Au jus and dry porcini mushroom risotto*

#### Italian Sausage & Chicken Pasta

*Broccoli rabe and roasted garlic fresh herbs in a light Pinot Grigio reduction, served over fresh homemade pappardelle pasta*

#### Atlantic Salmon Fillet

*Grilled Atlantic salmon fillet topped with a tarragon compound butter and grilled vegetables*

#### Grilled Filet Mignon **+\$10**

*Grilled filet mignon served over gorgonzola cheese enhanced by a Cabernet Sauvignon reduction and seasonal vegetable medley*

### Dessert

#### Guinness Stout Brownie

*With your choice of ice cream*

#### Banana Bread Pudding

*With your choice of ice cream*

#### White Chocolate Raspberry Cake

*White & dark chocolate mousse, fresh raspberries, Chocolate Ganache*