

# *A micale*

## *Lunch Prix Fixe*

~ Three Courses \$22.95 ~

### First Course

#### Chopped Mesclun Green Salad

seedless cucumbers, crumbled gorgonzola, herb croutons, merlot vinaigrette

#### Traditional Caesar Salad

hearts of romaine, sourdough croutons, grana padano parmesan

#### Soup of the Day

#### Housemade Fresh Mozzarella & Roasted Tomato

beefsteak tomatoes, parmesan crostini, baby arugula, white balsamic

#### Voulavent of French Escargot

chablis, fresh garlic, scallions, puff pastry

#### Duck Confit & Wild Mushroom Risotto

shiitake, Portobello, cremini, leeks, white truffle broth addtn'l \$ 4.95

### Main Course

#### **\*\*Pan Seared Calf Liver**

smoked bacon, caramelized onions, polenta croutons, shallot-thyme demi

#### Layered Free Range Chicken Breast

Fresh mozzarella, sliced plum tomato, spinach, basil, white wine

#### Herb Dusted Fresh Filet of Tilapia

jasmine rice, sautéed spinach, pinot gris, diced tomatoes, lemon

#### Scallopini of Veal Champignon

Yukon gold mashed, portobello, cremini, shallots, sherry-marsala wine

#### Soigné Shrimp Club

smoked bacon, tomato, greens, spicy mayo, herb toast

#### Crusted Scallopini of Pork Loin Jardin

diced tomato, cucumber, red onion, basil, balsamic vinegar

#### Herb Crusted Filet of Wild Salmon

horseradish mashed potatoes, whole grain mustard sauce addtn'l \$ 5.95

#### **\*\*Pan Roasted Petite Filet Mignon**

haricot vert, wild mushrooms, twice baked potato, bordelaise addtn'l \$ 7.95

\*\*Cooked to order. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.