



Roswell Restaurant Week Menu

\$38 Per Person

First Course

Choice of

Roasted Butternut Squash Soup

Candied walnuts, olive oil drizzle

Poached Pear Salad

**Red wine poached pear, Gorgonzola, Candied Walnuts, Baby Kale,
Maple Balsamic Vinaigrette**

Entrée Course

Choice of

Petit Beef Wellington

Ginger Carrot puree, Broccoli Rabe, Demi-glace

Chicken Francaise

Brownbutter linguini, haricot vert, lemon caper butter sauce

Dessert

Tart Tatin