

TAKE THE NIGHT OFF

APRIL 1		APRIL 8		
ROSEMARY ROASTED CHICKEN Scalloped Potatoes and Herbed Breaded Tomatoes	\$15.95	TARRAGON CHICKEN BREASTS \$15.9 Crispy Potato Scallion Cake, Gratin of Spring Vegetables	5	
GARGANELLI WITH DUCK RAGU Garden and Herb Salad with Garlic Shallot Viniagrette	\$17.95	BRAISED BEEF SHORT RIBS In the Style of Beef Stroganoff with Mushroom Cream and	\$18.95	
PINENUT CRUSTED SALMON with a Pino Grigio Shallot Reduction. Arugula Salad with Walnut Vinaigrette, Goat Cheese and Walnuts	\$18.95	Fettuccini BRAISED SWORDFISH \$18.9 with Tomato, Olives and Capers, Served with White Beans and Roasted Radicchio.	9 5	
VEGAN BALI BOWL (V) Peanut Tofu, Roasted Sweet Potatoes, Cabbage, Radish and Snow Peas with Black Rice	\$14.50	VEGAN SPRING ROLLS (V) \$14 and served with Clear Vietnamese Sauce and Soba Noodle Salad	. 5 0	
APRIL 15		APRIL 22		
LEMON CURD AND BLACK PEPPER CHICKEN with Bacon and Melted Onion Potato Hash, Broccolli Rabe	\$16.50	CHICKEN CONFIT with Pear Moustarda, Sauteed Corn and Carmelized Fennel	\$14.95	
MARINATED LAMB CHOPS with Rosemary Lemon Jus, Parsnip Puree and Hazelnut Crumble. Served with Baby Carrots and	\$17.95	SAUTEED VEAL A LA LIMON with Spinach and Artichokes	\$17.95	
Asparagus.		PAPILLOTE OF HALIBUT	\$17.95	
BRINED PORK TENDERLOIN with Preserved Lemon and Rosemary, Polenta and Swiss Chard	\$16.95	Creamy Tomato Sorrel Sauce, Green Risotto with Peas and Pancetta		
ROASTED PORTABELLO MUSHROOMS (V) with walnut coffee sauce and mashed potatoes	\$14.50	CURRIED CHICKPEA AND CAULIFLOWER (V) Salad with Spanish Olives, Pickled Onions, and Wine Steeped Golden Raisins.	\$14.50	

Please place orders to sales@slavininthekitchen.com