

Tin Angel • Restaurant Week 2019

A Three Course Dinner ■ \$ 27.19

Things we like to cook and eat

■ ■ ■

FIRST COURSES (pick one)

Mushroom Marsala Soup

basmati rice, fine herbs

Kale and Roasted Winter Vegetable Salad

goat cheese vinaigrette

Flatbread

butternut squash, apples, brie, fried sage

■ ■ ■

ENTREE COURSES (pick one)

Slow Braised Pork Shank

sherry pan gravy, creamy polenta, shaved fennel salad

Eggplant Parmesan

*sautéed eggplant layered with roasted tomatoes, mozzarella, parmesan & marinara
frisee & pepperoncini salad*

Swordfish a la Plancha

poblano butter, vegetable red rice pilaf

■ ■ ■

DESSERT COURSES (yes, pick one, one more time)

Caramel Apple Spice Cake

Meyer Lemon Crème Brûlée

Triple Chocolate Jack Daniels Torte

■ ■ ■