

Tin Angel • Restaurant Week 2018

A Three Course Dinner ■ ■ ■ \$ 25.18

Things we like to cook and eat



FIRST COURSES (pick one)

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Onion Soup; *with rosemary croutons & Parmesan cheese*

Arugula, Butter Bean & Pea Shoots Salad; *with oven dried tomatoes, radish and Comté cheese; lemon vinaigrette*

Prosciutto Bruschetta; *Taleggio cheese and olive/fennel relish*



ENTREE COURSES (pick one)

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Rosemary & Garlic Braised Beef Brisket; *Pan Sauce, mushroom orzo, green beans and pickled cherries*

Butternut Squash Lasagna; *Béchamel and smoked tomato sauces; kale salad*

Carolina Trout A La Plancha; *Crawfish butter; red bean & rice pilaf and crispy leeks.*



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

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Chocolate Malt Crumble Cake

Caramel Apple Pecan Cake

Coconut Custard Brûlée



*** PRICE DOES NOT INCLUDE TAX OR TIP**

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