

Restaurant Week Menu 2019

\$35

Course 1

MIXED GREENS

*Candied Walnuts,
House Vinaigrette, Goat Cheese*

CLASSIC CAESAR

Romaine Hearts, Parmesan, House Croutons

Entrees

PORK TENDERLOIN

Mashed potatoes and Cranberry Puree, Asparagus

PAN SEARED SALMON

*Roasted Carrots, Roasted Potatoes with
Lemon Chive Aioli*

20NINE SIGNATURE CHICKEN

*Pepita Crust Mashed potatoes, Brussels Sprouts and
Tomato Buerre Blanc Sauce*

ROASTED DUCK BREAST

*Sweet potatoes, Asparagus, Candied Pecans,
Cranberry Puree*

PRIME NY STRIP

*Roasted potatoes, Asparagus,
\$10 Surcharge*

Desserts

GLUTEN FREE CHOCOLATE CAKE

& Whipped Cream

WHITE CHOCOLATE & RASPBERRY BREAD PUDDING

VANILLA BEAN CRÈME BRULÉE