

# Dimmer

CHOOSE ONE  
FOR EACH COURSE

\$50

## FIRST COURSE

### SEARED SCALLOPS

jumbo dayboat sea scallops, apple butter,  
cantaloupe sprout salad w/ vanilla bean,  
vinaigrette, parsnip chips

### TUNA CRUDO WONTON

sesame oil, lime juice, cucumber,  
scallion, ginger soy reduction, jalapeno

### BRUSSEL CAESAR

house caesar dressing, fried sprouts,  
smoked bacon, red onion, parmesan

### SMOKED CHICKEN POUTINE

house-cut fries, Vermont cheddar  
cheese curds, scallions, corn shoots

## SECOND COURSE

### GRILLED SWORDFISH

grilled pineapple salsa, cilantro, pickled  
red onion, orange butter, saffron-coconut milk  
basmati rice

### DUCK BREAST

bing cherry balsamic glaze, herb-crusted  
fingerlings, arugula and micro-green  
salad w/ lemon vinaigrette

### NY STRIP

crispy Pecorino Romano -crusted smashed potatoes,  
truffle oil, oyster mushrooms, butter-poached asparagus,  
roasted garlic demi-glace

## THIRD COURSE

### CHOCOLATE BREAD PUDDING

pan-seared, bourbon caramel,  
whipped cream, white chocolate  
drizzle

### MIXED BERRY COBLER

cobbler cream, macerated berries,  
granola, corn bread crumble

## TRY OUR SPONSORED BEVERAGES

Heineken Silver

Lagunitas IPA

*City Restaurant Week*

APRIL 25-29, 2023

@GOODTIMEWILMAS