



Restaurant Week 2022

January 18th-24th

Dinner at CORNER KITCHEN

3 Courses for \$34

First Course

Baby Arugula Salad

*Arugula, Toasted Walnuts, Bleu Cheese Crumbles, Shaved Pear,
Balsamic Drizzle, Apple Vinaigrette (GF, V)*

Second Course

Choice of

Corn and Crab Chowder

Garnished with Fresh Cilantro

Seasonal Soup

Created Daily, Garnished Smartly

Entreés

Choice of

Fried Tofu Miso Bowl

*Fried Tofu, Sesame -Garlic Ginger Scallions, Carrots, Bok Choy,
Shiitake Mushrooms, Red Peppers, White Miso Broth,
Soba Noodles, Tsukemono Pickles (V+)*

Pecan Crusted Sunburst Trout*

*Ginger Whipped Sweet Potatoes, Brown Butter Green Beans,
Bourbon Butter, Sweet Potato Hay (EGF)*

Grilled Manhattan Cut Steak*

*Parmesan Herb Hasselback Potato, Asparagus,
Balsamic Roasted King Trumpet Mushrooms, Demi Glace, Fried Sage*

Prix Fixe Price is Per Person, No Sharing or Substitutions