



**The Gin Mill
Restaurant Week**

Three-Course Dinner Menu

Choose one of any three courses for \$33.00* per person.

Upgrade each course with a wine pairing for \$45.00* per person.

Course One: Choose one.

- **Caprese Salad** – Heirloom tomatoes, fresh mozzarella, sea salt, torn basil, olive oil and balsamic reduction.
- **Elk Stew** – Braised elk stewed with potatoes and vegetables in a rich broth.

Course Two: Choose one.

- **Shrimp Etouffee** – Grilled shrimp smothered in Cajun etouffee sauce, served over rice pilaf.
- **Stuffed Eggplant** – Roasted eggplant filed with spinach, kale, sundried tomatoes, roasted red peppers, and parmesan topped with fresh mozzarella, finished with marinated cherry tomatoes and balsamic reduction.

Course Three: Choose one.

- **Pear Upside Down Cake** – Rich pear cake with caramelized pears.
- **Lemon Raspberry Torte** – Lemon cake, raspberry coulis, vanilla bean crème anglaise.

*Sales tax and gratuity are not included. Valid during Restaurant Week, September 8-17, 2017.