

# BESOS

*Prix Fixe*

\$35

*Monday - Wednesday*

## FIRST COURSE

Choice of:

CAESAR SALAD  
with herbed croutons and fresh parmesan

ARCADIA GREENS  
with Tomato and Honey Balsamic Dressing

## SECOND COURSE

Choice of:

GRILLED VEGETABLE RISOTTO  
zucchini, red pepper, portobello, butternut squash, red onion, feta cheese

FAROE ISLAND SALMON  
with pineapple chutney, served with mashed potatoes and grilled asparagus

GNOCCHI WITH GRILLED SIRLOIN  
fresh potato gnocchi with a creamy rosemary balsamic reduction

CHICKEN MARSALA  
wild mushrooms and Marsala pan sauce, served with mashed potatoes and grilled asparagus

BONE-IN PORK CHOP  
all natural, local honey drizzle, served with mashed potatoes and grilled asparagus

## DESSERT

Choice of:

CRÈME BRULÉE

SEASONAL GELATO OR SORBETTO

No changes or substitutions please. Not available for take-out.

**Executive Chef Joseph Caldarone**  
WWW.BESOSKITCHENANDCOCKTAILS.COM