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***Geneva Restaurant Week***

***January 18-26, 2025***

***4 Course Dinner Menu $59***

***FIRST COURSE***

**Crab Cake**

Roasted Beet Hummus, Dijon Aioli, Sunflower Shoots, Kalamata Olives, Capers,

Feta Cheese, Lemon Vinaigrette

**Grilled Shrimp and Grits**

Blistered Shishito Peppers, Egmont Mornay, Prosciutto Crisp, Red Wine Reduction

***SECOND COURSE***

**Atwater’s Salad**

Field Greens, Raspberry Champagne Vinaigrette, Goat Cheese, Toasted Pistachios, Caramelized Onions

**Roasted Butternut Squash Bisque**

Cinnamon Crema, Toasted Pepitas

***THIRD COURSE***

**Braised Beef Short Rib**

Roasted Cauliflower Purée, Tri-Color Baby Carrots, Shallot Haystack,

Black Garlic Demi-Glace, Grated Pecorino Cheese

**Nori Dusted Faroe Island Salmon**

Avocado Mousse, Crispy Jasmine Rice, Lump Crab, Wakame Salad, Sriracha Mayo

**Grilled Vegan Turmeric Cauliflower Steak**

Cannellini Bean Succotash, Cherry Tomato Agrodolce,

Vegan Feta, Roasted Garlic

***FOURTH COURSE***

**Chocolate Ganache Cake**

Garnished with Chambord Butterscotch

**Vanilla Crème Brûlée**

Garnished with White Chocolate Mousse and Wild Berries

Executive Chef Kevin Gillespie

Beverages are additional, please refrain from cell phone use while in Atwater’s.