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***Geneva Restaurant Week***

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

***Lunch Menu $29***

***FIRST COURSE***

**Atwater’s Salad**

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

**Roasted Butternut Squash Soup**

Cinnamon Crema, Toasted Pepitas

***SECOND COURSE***

**Pecan Crusted Faroe Islands Salmon**

Butternut Squash Puree, Tarragon Bechamel, Honey Glazed Crispy Brussel Sprouts

**Chicken Stuffed Crepe**

Sun-Dried Tomatoes, Spinach, Gouda Cheese and Champagne Cream Sauce

**Grilled Vegan Turmeric Cauliflower Steak**

Creamy Cannellini Succotash, Cherry Tomato Agrodolce,

Vegan Feta, Roasted Garlic

***THIRD 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,