

# DECK84

CASUAL WATERFRONT DINING

## Dine Out Downtown Delray – Restaurant Week 2016 Three-Course Dinner Menu

### 1<sup>st</sup> Course *(Select one)*

SOUP OF THE DAY  
Chef's choice

OR

ORGANIC QUINOA SALAD  
roasted squash, asparagus, baby green bean, baby arugula, cherry tomato,  
pine nut, charred tomato vinaigrette French feta

### 2<sup>nd</sup> Course *(Select one)*

PAN-ROASTED SALMON  
fregola pasta, asparagus, roasted mushrooms, balsamic-honey glaze

OR

CHICKEN MILANESE  
tri-colored salad, roasted pepper, cherry tomato, red onion,  
parmesan reggiano, citrus vinaigrette, lemon brûlée

### 3<sup>rd</sup> Course *(Select one)*

SEASONAL COBBLER  
Chef's selection of fresh fruit and ice cream

SEASONAL CRÈME BRÛLÉE  
Chef's choice

**\$30 per person,\* includes a starter, entrée & a dessert.**

*\*Does not include tax or gratuity.*