

Restaurant Week
January 29 - February 05, 2023

\$44.00 pp

First Course

French Onion Soup
Short Rib, Gruyere, Croutons

PEI Mussels
Creamy Basil Pesto, Polenta Croutons, Fresh Tomato

Gorgonzola & Pear Ravioli
Truffled Brown Butter & Balsamic Vinegar

Tri Color Salad
*Endive, Radicchio, Watercress, Ricotta Salata,
Orange Zest, Marcona Almonds, White Balsamic*

Gold & Red Beet Salad
Micro Greens, Goat Cheese, Pepitas, Naval Oranges

Second Course

Horseradish Crusted Salmon
Grilled Little Gem, Sweet Corn, White Beech Mushrooms

Duck Leg Confit
*Fresh Chive Risotto, Truffle Essence,
Exotic Mushrooms Served Table-side*

Rigatoni Pasta
*Sun Dried Tomato-Manchego Cheese Butter,
Baby Spinach, Aged Sherry, Flambeed Baby Shrimp*

Marinated Hangar Steak
Roasted Baby Potatoes, Arugula, Lemon & Tomato

Pork Tenderloin & Shoulder
Savoy Cabbage, Country Ham and Caraway

Third Course

Creme Brûlée
Fresh Berries

Toasted Almond Cake
Poached Blueberries, Lemon Mousse, Short Bread Crumble

Warm Chocolate Bread Pudding
Caramel Ice Cream, Coconut, Chantilly