

R E S T A U R A N T W E E K

February 22nd – February 27th

Three Course Lunch \$24.07

Appetizer, Choice of:

POTATO LEEK SOUP

RADICCHIO AND BOSTON LETTUCE SALAD

*Roasted beets, goat cheese, honey spiced pecans,
Blue cheese dressing*

OR

MUSHROOM RAVIOLI

*Arugula, tomato & basil sauce, Manchego cheese,
Balsamic glaze*

Entree, Choice of:

BEEF TENDERLOIN POT PIE

*Fingerling potatoes, mushrooms, pearl onions,
Carrots, celery, puff pastry*

CHICKEN CLUB

*Roasted red peppers, arugula, bacon,
Mozzarella cheese, basil, sun dried tomato mayonnaise*

OR

GRILLED SALMON

*White polenta, corn succotash,
And black truffle sauce*

Dessert, Choice of:

LIME AND COCONUT FLAN

CHOCOLATE MOUSSE CAKE

OR

BANANA CREAM TART

R E S T A U R A N T W E E K

February 22nd – February 27th

Three Course Dinner \$35.00

Appetizer, Choice of:

MESCLUN SALAD

Tomatoes, onions and balsamic vinaigrette

DUCK CONFIT ROLL

*Warm black bean and corn salsa,
Frisée, chipotle peanut butter sauce*

OR

BRAISED LAMB TART

*Spinach, mushrooms, pickled vegetables
And rosemary au jus*

Entree, Choice of:

CHICKEN BREAST

*Scallion potato cake, steamed asparagus,
Porcini mushroom sauce*

WILD NORTH ATLANTIC ARCTIC CHAR

Wild mushrooms, cauliflower mash, black truffle sauce

OR

GRILLED HANGER STEAK

Spinach, porcini gnocchi, bacon balsamic demi

Dessert, Choice of:

CHOCOLATE MOUSSE CAKE

PASSIONFRUIT CRÈME BRÛLÉE

OR

LEMON MERINGUE TART

Raspberry sauce and lemon vanilla syrup