



RESTAURANT WEEK
DINNER MENU

\$35

FIRST COURSE

Select One of The Following

DAILY SOUP

Chefs Daily Soup Preparation

FIREBIRD SALAD

Lee Jones Lettuce, Aged Goat Cheese, Brioche Crouton, Herb Vinaigrette

SMOKED SALMON PIROGHI

Smoked Salmon Tart, Caramelized Onions, Mizuna and Meyer Lemon Emulsion

FIREBIRD BLINI

Alaskan Salmon Caviar, Buckwheat Blini, Crème Fraîche

MAIN COURSE

Select One Of The Following

SALMON KULEBIAKA

*Salmon Baked in Puff Pastry, Sorrel Spinach Sauce, Mushrooms, Cabbage, Egg;
Wilted Spinach, Beurre Blanc Sauce*

CHICKEN KIEV

French Cut Chicken Breast, Roasted Butternut Squash

LAMB SHANK

*Braised in Molasses and Soy
White Butter Beans, Carrots and Asparagus*

VEGETARIAN DISH

Chef's Daily Preparation

DESSERT

Select One Of The Following

FLOURLESS CHOCOLATE CAKE

Flourless Cake, Raspberry, Caramel, and Chocolate Sauces, Cherry Compote

CRÈME BRÛLÉE



RESTAURANT WEEK
LUNCH MENU

Available From 11:45am - 2:30pm
\$24.07

FIRST COURSE

Select One of The Following

DAILY SOUP

Chefs Daily Preparation

FIREBIRD SALAD

*Lee Jones Lettuce, Aged Goat Cheese, Brioche Crouton,
Herb Vinaigrette*

FIREBIRD BLINI

Alaskan Salmon Caviar, Buckwheat Blini, Crème Fraîche

MAIN COURSE

Select One Of The Following

GEORGIAN SPICED CHICKEN BREAST

*Grilled Chicken Breast, Couscous Fluffed with Spinach,
Tomato, Black Olives, Chicken Jus*

DAILY CATCH

Chef's Daily Fish Preparation

VARENIKI

*Home Made Russian Ravioli,
Chef's Daily Selection*

VEGETARIAN DISH

Chef's Daily Preparation

DESSERT

Select One Of The Following

FLOURLESS CHOCOLATE CAKE

Flourless Cake, Raspberry, Caramel, and Chocolate Sauces, Cherry Compote

SORBET

*Please Ask your Server for
Daily Selections*