



Restaurant Week

Appetizers

Seasonal Soup

a selection of '21' classics

Asparagus Terrine

frisée, beet emulsion, pickled carrots

Salmon Tartare

avocado, hearts of palm, pea shoots, celery vinaigrette

Grilled Calamari

compressed watermelon, arugula, lemon-caper vinaigrette

Main Courses

Summer Vegetable Risotto

asparagus, peas, tomatoes, zucchini, bell peppers, Parmesan

Sautéed Market Fish

cucumber-lime couscous, radish salad, lemon-dill butter

Organic Grilled Chicken Breast

peach glazed, cheddar cheese hominy, English peas, smoked ham jus

Green Tea-Rubbed Pork Chop Green

roasted corn, potato purée, smoked shitake mushrooms

Desserts

Crème Brûlée *with key lime sablé*

Lemon Chiffon "Pie", *graham crust, strawberry coulis*

Chocolate Caramel Cake, *whipped cream, caramel sauce*

Lunch \$24.07/Dinner \$35

(does not include beverages, tax or gratuity)

Our Grand Award winning wine list features over 75 selections under \$50.