

RESTAURANT WEEK MENU Dinner: three course price fix for \$42 Monday, January 23 to Sunday, January 29

APPETIZERS

Shrimp Bisque Tarragon Crème Fraiche, Cayenne Croutons

Wild Mushroom Crêpes Ricotta, Manchego, Zucchini, Sun Dried Tomato Coulis, Balsamic Glaze

Endive Salad Bacon, Pears, Stilton, Red Onion, Port Wine & Walnut Dressing

MAIN COURSES

Za'atar Roasted Salmon Steamed Asparagus. Potato Frittata, Lemon Curry Velouté

Spice Rubbed Duck Breast* Roasted Parsnip Purée, Poached Pear, Taro Root Chips, Kumquat Relish, Porto Sherry Glaze

> Grilled Pork Rib-Eye Basmati Rice Pilaf, Sautéed Chinese Broccoli, Grilled Pineapple Salsa

DESSERTS

Molten Chocolate Cake Amarena Cherries, Pistachio Ice Cream, Candied Pistachios

Key Lime Pie Crème Chantilly, Raspberry Chambord Coulis

Pumpkin Cheesecake Cranberry Compote, Whipped Cream, Sweet & Salted Pecans