



RESTAURANT WEEK MENU
Lunch: three course price fix for \$29
Monday, July 24 to Friday, July 30

APPETIZERS

Fresh Corn Chowder

Diced Peppers, Crab Meat, Cumin Foam

Lobster Ravioli

Caramelized Green Onions, Fennel, Mint & Green Pea Crème Fraiche

Watercress Salad

Frisée, Pickled Red Onion, Radish, Grape Tomato, Goat Cheese, Lemon Thyme Vinaigrette

MAIN COURSES

Grilled Steak Wrap

Peppers, Onions, Lettuce, Tomatoes, Jack Cheese, Avocado, Chipotle Tomato Sauce

Duck Confit Salad

*Arugula, Radicchio, Frisée, Celery, Apples, Walnuts, Dried Cranberries, Cheddar,
Lemon Ginger Vinaigrette*

Fennel Crusted Salmon* 24

Freekeh, Green Lentils, Swiss Chard, Roasted Peppers, Romesco Sauce

DESSERTS

Pineapple & Coconut Macaroon Tart

Golden Margarita Sorbet, Passionfruit & Raspberry Sauce

Blueberry Galette

Crème Anglaise, Vanilla Ice Cream, Blueberry Port Sauce

Chocolate Mousse Cake

Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar