



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

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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*

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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\*

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

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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*