



RESTAURANT WEEK MENU
Dinner: three course price fix for \$42
Monday, January 22 to Sunday, January 28

APPETIZERS

Corn & Crab Soup

Diced Peppers, Cumin Foam

Wild Mushroom Tostada

Chorizo, Goat Cheese, Tomatoes, Beans, Avocado, Dried Chili Crème Fraiche

Chopped Salad

*Turnips, Jicama, Beets, Roasted Onions, Carrots, Celery, Green Apples, Fennel, Yellow Peppers,
Enoki Mushrooms, Mesclun Greens, Quail Egg, Ginger Shallot Vinaigrette*

MAIN COURSES

Fennel Crusted Cod

Swiss Chard, Green Lentils, Roasted Peppers, Sunflower Seeds, Romesco Sauce

Spice Rubbed Duck Breast

*Egg Noodles with Carrots, Zucchini, Red Peppers & Peanuts; Kumquat Relish,
Spicy Honey Soy Glaze*

Grilled Pork Rib-Eye

Basmati Rice Pilaf, Sautéed Chinese Broccoli, Grilled Pineapple Salsa

DESSERTS

Coconut Pineapple Tart

Vanilla Ice Cream, Passion Fruit & Raspberry Sauce

Upside Down Maple Apple Cake

Butterscotch Ice Cream, Candied Walnuts, Cinnamon & Caramel Sauces

Chocolate Mousse Cake

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

**menu subject to change*