

Restaurant Week

Three course price fix for \$45

July 18th to July 24th

APPETIZERS

Lobster Pappardelle

*Green Peas, Roasted Cherry Tomatoes,
Tarragon Cream, Parmesan Cheese*

Radish and Apple Salad

*Frisée, Watercress, Arugula, Apples, Radishes,
Almonds, Scallion Lemon Vinaigrette*

Soup of the Day

MAIN COURSES

Grilled Marinated Hanger Steak

*Potato & Cactus Salad, Haricot Verts,
Huitlacoche Au Jus*

Coriander Crusted Salmon

*Coconut & Wakame Rice, Shiitake Mushrooms,
Citrus Soy Sauce*

Vegan Thai Curry

*Bamboo Shoots, Bok Choy, Haricot Verts, Eggplant,
Tomatoes, Coconut Jasmine Rice, Cranberry Pecan
Bread, Apple & Radish Slaw and Almonds*

DESSERTS

Key Lime Pie

*Chantilly Cream, Raspberry Chambord Sauce,
Fresh Berries*

Strawberry & Rhubarb Crisp

Vanilla Vegan Ice Cream

Coconut & Walnut Carrot Cake

*Vanilla Ice Cream, Cream Cheese Frosting,
Coconut Rum Sauce*