

Restaurant Week

Three course price fix for \$45

January 23rd to January 27th

Monday-Friday

APPETIZERS

Soup of the Day

Lobster Pappardelle

Roasted Cherry Tomatoes,

Lemon Tarragon Cream, Parmesan Cheese

Tuscan Kale Salad

Frisée, Roasted Delicata Squash, Pepitas,

Dried Cranberries, French Feta Cheese,

Pomegranate Vinaigrette

MAIN COURSES

Seared Spice Venison*

Swiss Chard, Butternut Squash, Huckleberry Au Jus

Coriander Crusted Salmon*

Coconut & Wakame Rice, Shiitake Mushrooms,

Citrus Soy Sauce

Vegan Thai Curry

Eggplant, Squash, Haricot Verts, Peppers, Tomatoes,

Bamboo Shoots, Peanuts, Coconut Jasmine Rice

DESSERTS

Chocolate Mousse Cake

Caramel & Chocolate Sauces,

Chocolate Pecan Heath Bar, Chocolate Gelato

Vegan Apple & Cranberry Crisp

(Gluten Free)

Vanilla Vegan Ice Cream

Walnut Carrot Cake

Vanilla Gelato, Cream Cheese Frosting,

Coconut Caramel Sauce