

Three course price fix for \$45 January 16<sup>th</sup> to January 19<sup>th</sup> Monday - Friday

### **APPETIZERS**

# Soup of the Day

#### **Endive Salad**

Lardon, Pears, Danish Blue Cheese, Red Onion, Port & Walnut Dressing

### Seared Tuna Roll

Arugula, Peppers, Red Onion, Wasabi Aïoli, Red Chile Oil

#### **MAIN COURSES**

### Coriander Crusted Salmon

Coconut & Wakame Rice, Shiitake Mushrooms, Citrus Soy Sauce

## Vegan Thai Curry

Eggplant, Acorn Squash, Chinese Broccoli, Green Peppercorn, Red Peppers, Bamboo Shoots, Peanuts, Coconut Jasmine Rice

# Roasted Spice Venison Loin

Herb Spaetzle, Collard Greens, Huckleberry Au Jus

## **DESSERTS**

## Chocolate Mousse Cake

Caramel & Chocolate Sauces, Chocolate Pecan Heath Bar, Chocolate Gelato

# Vegan Gluten Free Pear & Cranberry Crisp

(Gluten Free) Vanilla Vegan Gelato

### Lemon Icebox Cake

Whipped Cream, Port Blueberry Compote, Candied Almonds