

Restaurant Week

Three course price fix for \$45

July 29th to August 2nd

Monday – Friday

APPETIZERS

Soup of the Day

Radicchio & Boston Lettuce Salad

*Roasted Beets, Bocconcini Cheese, Pecans,
Sherry Vinaigrette*

Crab Cake

Green Papaya Salad, Thai Curry Sauce

MAIN COURSES

Marinated Grilled Hanger Steak

*Grilled Vegetables, Basil Falafel, Red Wine Sauce,
Chimichurri*

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

Sour Cream Cheesecake

*Bing Cherry Compote, Whipped Cream,
Candied Almonds*

Chocolate Mousse Cake

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

Vegan Gluten Free Rhubarb & Strawberry

Crisp

(Gluten Free)

Vegan Gelato