

Restaurant Week

Three course price fix for \$45

January 27th to January 31st

Monday-Friday

APPETIZERS

Soup of the Day

Salmon Tartare

Ginger Cured Vegetables, Avocado, Soy & Citrus

Duck Confit Roll

Ancho Chile White Beans, Cumin Crème Fraîche

MAIN COURSES

Marinated Bottom Sirloin Steak

Sautéed Collard Greens, Roasted root Vegetables,

Green Peppercorn Sauce

Vegan Thai Curry

Eggplant, Acorn Squash, Chinese Broccoli, Green Peppercorn,

Red Peppers, Bamboo Shoots, Peanuts, Coconut Jasmine Rice

Pesto Roasted Striped Bass

Butternut Squash Risotto, Sautéed Mushrooms,

Roasted Tomato Coulis

DESSERTS

Chocolate Mousse Cake

Caramel & Chocolate Sauces,

Chocolate Pecan Heath Bar, Chocolate Gelato

Vegan Gluten Free Apple & Apricot Crisp

Vegan Gelato

Red Wine Almond Pear Tart

Salted Caramel Gelato, Red Wine Sauce

Wines by the Bottle \$35

Pinot Gris

Domaine Paul Blank 2020

France

Rosé

The Pinot Project 2023

France

Montepuciano

Torre Raone 2020

Italy

EXECUTIVE CHEF YOEL CRUZ

PASTRY CHEF ALANA MARSHALL