



Restaurant Week

3 COURSE DINNER - \$48

CHOICE OF APPETIZER

Duck Trap River Smoked Salmon

Wasabi Gazpacho, Pickled Cucumber, Crème Fraiche, Hackleback Caviar

PEI Mussels

Blistered Cherry Tomatoes, White Wine Roasted Garlic Compound Butter

Grilled Brie

Strawberry Rhubarb Chutney, Grilled Baguette

Crispy Pork Belly

Peanut Satay Sauce, Grilled Pineapple Salsa

CHOICE OF SOUP OR SALAD

Lobster Bisque

Sambuca Chantilly, Micro Celery

Heirloom Tomato Salad

Fresh Peaches, Mint, Rosemary Vinaigrette

Charred Caesar Salad

Grilled Romaine Heart Shaved Parmesan, Roasted Garlic Brioche
House Caesar Dressing

Compressed Watermelon Caprese

Fresh Mozzarella, Basil, Balsamic Glaze

CHOICE OF ENTRÉE

Pan Seared Rockfish

Lentil Dhal Sauce, Coconut Rice, Crispy Okra

Chicken Milanese

Crispy Herb Parmesan Crusted Chicken Breast
Roasted Asparagus Risotto, Lemon Caper Sauce

Vegetable Risotto

Charred Asparagus, English Peas, Blistered Cherry Tomatoes

Tagliatelle Pasta

Wild Boar Ragout, Confit Red Pearl Onions
Whipped Herb Ricotta, Shaved Parmesan

Lak Steak \$20 upcharge

Ask Server for Today's Preparation

Land and Sea \$30 Upcharge

Grilled 6oz Filet Mignon, Grilled Lobster Tail
Herb Roasted Potatoes, Asparagus, Béarnaise