

BISTRO~LOUNGE~BAR

# APERITIF

## Restaurant week menu \$35

### *Choice of appetizers*

#### Soup of the Day

##### Charred Brussels Sprouts

With spicy maple bourbon glaze, toasted almonds

##### Pumpkin & Goat Cheese Croquettes

With walnut apple chutney, port wine reduction

##### Escargot Bourguignon

with garlic herb butter

##### Mixed Greens Salad

Roasted root veggies, melted brie cheese, spicy pumpkin seeds,  
honey sherry vinaigrette

### *Choice of entrees*

##### Mussels and Fries

Mariniere or Provencale

##### Butternut Squash Risotto

With pan seared scallops, truffle cream sauce

##### Wild Mushroom Ravioli

With asparagus, creamy cognac sauce

##### Pistachio Crusted Filet of Sole

Basmati rice, Brussels sprouts, all spice beurre blanc

##### Half Roasted Chicken

Sticky rice, steam broccoli, chipotle teriyaki glaze

##### Boneless Short Ribs

With mashed potatoes, red wine sauce

### *Choice of Dessert*

Pumpkin cheese cake or apple fritters or chocolate dried fruit bread pudding