



Restaurant week menu \$35

Choice of appetizers

Soup of the Day

<u>Charred cauliflower</u> With chipotle and teriyaki glaze

<u>Buffalo Fried calamari</u> With blue cheese dipping sauce

Escargot Bourguignon with garlic herb butter

<u>Roasted Beet Salad</u> Sweet corn, string beans, red onions, goat cheese, Basil balsamic vinaigrette

Choice of entrees

Paella Style Risotto Shrimp, calamari, mussels, manila clams, chorizo, saffron white wine broth

> Lobster Ravioli With tomato cognac sauce

<u>Grilled Salmon</u> Red quinoa tabouli, lemon Dijon mustard emulsion

Pan Roasted Chicken Breast

Charred Brussels sprouts, fingerling potatoes, pinot noir pan jus

<u>Grilled hanger steak</u> With truffle fries and chimichurri sauce

Choice of Dessert

Crepe suzette or duo sorbets or peach bread pudding