

# *Ponsaty's*

FINE DINING + LOUNGE

## *Restaurant Week*

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### *Appetizer*

#### **Mussel & Clam Chowder En Croute**

Puff Pastry | Saffron

#### **\*+ Belgium Endive Salad**

Blue Cheese | Toasted Walnut | Truffle Vinaigrette

#### **+ Deep Sea Red Crab**

Frisee Salad | Local Apple | Celery Root Remoulade

#### **+ Poultry & Foie Gras Terrine**

Seasonal Vegetables | Pickled Mushroom | Grain Mustard

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### *Main Course*

#### **\* Vegetables Medley**

Butternut Squash | Mushrooms | Root Vegetables | Citrus Sauce

#### **+ Barramundi a la Plancha**

Braised Oregano-Vegetables | Garbanzo Panisse | Parsley Sauce

#### **+ Classic Free Range Roasted Chicken Breast**

Pomme Puree | Braised Salsify | Marsala

#### **+ Slow Roasted King Beef New York**

Root Vegetables & Fourme d'Amber Gratin | Green Peppercorn Sauce

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### *Sweetness*

#### **\*Floating Island**

Meringue | Vanilla Crème Anglaise

#### **\*Classic Opera Cake**

Semi Sweet Chocolate Ice Cream

#### **\*Meyer Lemon Macaron**

Raspberry Coulis

*\*Vegetarian + Gluten Free*