

RESTAURANT WEEK MENU

\$50

TO START

CHOICE OF

CLASSIC LOBSTER BISQUE
LOBSTER FRITTER, TRUFFLED CHANTILLY

HEARTS OF BABY ROMAINE
CAESAR STYLE DRESSING, CRISPY PORK BELLY

SALT SPRING ISLAND MUSSELS GRATINEÉ
GARLIC, SHALLOTS, FRESH HERB BUTTER

BLACK TIGER SHRIMP & SCALLOP STRUDEL
COGNAC LOBSTER SAUCE, HERB SALAD

HOUSE MADE RAVIOLI
WAGYU BEEF PORCINI

TO FOLLOW

CHOICE OF

CEDAR RIVER FARM ANGUS BEEF TRIO
SHORT RIB, BISTRO STEAK, SHEPHERD'S PIE

HUDSON VALLEY DUCK BREAST, CROUSTILLANT
HUCKLEBERRY SAUCE, ORANGE REDUCTION

LAMB DUO: CHOP & BRAISED OSSO BUCO
VEGETABLE TIAN, GARLIC & ROSEMARY

ALMOND & PARMESAN CRUSTED SEA BASS
SAGE BROWN BUTTER, BUTTERNUT RISOTTO

VEGETARIAN COMPOSITION

DESSERTS

CHOICE OF

KEY LIME TART
*GRAHAM CRACKER CRUST, CHANTILLY,
RASPBERRY COULIS*

BLACKOUT CAKE
*CHOCOLATE CAKE, SWISS MERINGUE,
CARMEL ICE CREAM*

GINGER BUTTERSCOTCH BUDINO
*CRÈME FRAICHE, WHIPPED CREAM,
CARMEL POPCORN*

COCONUT CHEESECAKE
*COCONUT MACAROON, LEMON CURD,
BLOOD ORANGE COULIS*

AN 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

PLEASE NOTE A 4% SURCHARGE WILL BE ADDED TO ALL CHECKS;

FOR QUESTIONS, INQUIRE WITH A MANAGER