



RESTAURANT WEEK MENU

(\$50 non-inclusive of tax and gratuity,
No split, No other promotions applicable)

APPETIZERS (CHOOSE 1)

WILD MUSHROOM RAVIOLI

Truffle crema sauce, shallot duxelle, pickled shiitake mushroom, feta cheese. (\$10 a la carte)

Gf **LOCH ETIVE SALMON CARPACCIO (RAW)**
infused blood orange oil, dill, horseradish crema, ikura salmon roe, juniper pepper, black lava salt.

CRISPY CALAMARI

Semolina crust, crispy jalapeño, lemongrass dipping sauce, sweet chili glaze.

Gf **BABY KALE SALAD**

Baby Kale, shaved vegetables, heirloom tomatoes, Haas avocado, radish, hearts of palm, Californian figs, pumpkin seeds, cilantro-lime dressing. (\$12 a la carte).

MAIN COURSE (CHOOSE 1)

Gf **BLACKENED PACIFIC SWORDFISH**

Mascarpone mashed potatoes, corn-fava succotash, creamy cilantro-avocado sauce, spicy papaya relish.

SESAME CRUSTED MAHI-MAHI STIR FRY

Stir fried veggies, soba noodles, hoisin beurre blanc sauce, Taro root chips. (\$34 a la carte)

Gf **PISTACHIO CRUSTED LOCH ETIVE SALMON**

Roasted peewee potatoes, sautéed zucchini, citrus-pomgranate beurre blanc sauce.

Gf **LEMON PEPPER CRUSTED "DIVER" SCALLOPS**

Mascarpone cheese- polenta, shiitake mushrooms, corn-fava succotach, blood orange beurre sauce.

Gf **GRILLED NEW ZEALAND RACK OF LAMB**

10-14 oz, citrus-rosemary marinated and served with three cheese risotto, vegetable ragout, fig demi sauce.

MADIERA BRAISED BEEF SHORT RIBS

Cauliflower puree, brussel sprouts, pickled pearl onions, Madiera sauce. *(GFA)

DESSERT (CHOOSE 1)

WARM APPLE TART TATIN

Cinnamon gelato, caramel glaze.

VANILLA CRÈME BRULÉE

Caramelized vanilla custard, cranberry and pistachio biscotti. (GFA) 8