



J A Y N E S G A S T R O P U B

## RESTAURANT WEEK MENU

*choose one from each course*

### ***Appetizer***

Goat Cheese Soufflé with Frisee, Apple and Fennel Salad

Pozole Rojo Soup with Chicken, Hominy, Cabbage, Radish, Avocado,  
Queso Fresco and Tortilla Strips

Moroccan Lamb Kebabs with Garbanzo Bean Puree and Minted Yogurt

### ***Entree***

Bacon Wrapped Filet Mignon with Garlic Mashed Potatoes, Puree of White Corn,  
Baby Carrots, Grilled Asparagus and Shallot Butter

Gnocchi with Herb Roasted Jidori Chicken, Wild Mushrooms, English Peas,  
Baby Spinach, Cream and Aged Parmesan

Dijon and Panko Crusted Salmon with Pancetta,  
Beluga Lentils, Carrots and Celery

Crispy Eggplant Tikka Masala with Pine Nut Currant Cous Cous,  
Seasonal Vegetables, Lemon Yogurt and House Made Naan

### ***Dessert***

Sticky Toffee Pudding with Caramel Gelato

Profiteroles with Pistachio Gelato and Bittersweet Chocolate Sauce

Apple Pear Crostada with Creme Fraiche Gelato

*No Substitutions Please*

\$40 per person plus beverage, tax and gratuity

Corkage \$25/750ml \$35/1500ml. 2 750ml maximum