



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 Verde 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

Salmon with Pancetta, Swiss Chard, Heirloom Cherry Tomatoes,
Mushrooms, Corn Puree', Crispy Basil

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

Peach Crostada with Creme Fraiche Gelato

No Substitutions Please

\$40 per person plus beverage, tax and gratuity

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