

# RESTAURANT WEEK SPRING 2015

THREE COURSES \$35. PER PERSON

(PLEASE NO SUBSTITUTIONS)



## FIRST COURSE

KINDLY CHOOSE ONE

### SOUP DU JOUR

#### MIXED GREENS SALAD

radish, tomato, white balsamic

#### TEMPURA FRIED SHRIMP

jicama, pineapple, and mango slaw, spiced rum plum sauce

## ENTRÉE

KINDLY CHOOSE ONE

### ACADIAN RED FISH

lobster and smoked salmon mousse filled, spring vegetables, saffron basmati, hollandaise

### FREE RANGE BEEF DUET

braised short rib, char grilled marinated London broil, herb potato rosti, haricot verts

### FIG AND APRICOT CHICKEN ROULADE

roasted sweet potato puree, petite spring vegetables

### WHOLE HEIRLOOM GRAIN RISOTTO

farmed and foraged mushrooms, English peas, charred onions

## DESSERT

KINDLY CHOOSE ONE

### BREAD PUDDING DU JOUR

#### OLIVE OIL CAKE

citrus mousse, tropical fruit



A 20% gratuity will be added to parties of six persons or more

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please inform your server if you have any food allergies