

Three Course Prix Fixe Menu

Choice of Appetizer, Entrée and Dessert

\$32.95

(plus tax and gratuity)

Appetizer

(select one)

Steamed PEI Mussels

caramelized shallots, spanish chorizo, sherry cream

Peking Duck Tacos

scallion, avocado, hoisin sauce

Shredded Iceberg Salad

gorgonzola, red onion, applewood smoked bacon, plum tomato, red wine vinaigrette

Chef's Harvest Soup Special

Entrée

(select one)

Pan Seared Garlic Shrimp

spring-pea-parmesan risotto, citrus beurre blanc

Cedar Roasted Scottish Salmon

quinoa, spanish chorizo, toasted almonds, butternut squash, brussel sprouts, brown butter nage

Slow-Roasted Short Rib Ragu

pappardelle pasta, smoked ricotta, pecorino romano

Roasted Chicken Breast

yukon potato gnocchi, baby leeks, trumpet mushrooms, black truffle jus

Dessert

(select one)

Maple Crème Brûlée

maple custard, sugar cookies

Chocolate Truffle Marquise

raspberry coulis

Gelato or Sorbet

*Sample menu, subject to change



This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.