



Restaurant Week 2019

Steamed Buns

Duck confit and foie gras, gingered plum sauce

~OR~

Seared Scallops

Coffee chili glaze, creamed spinach, corn salsa

~OR~

Beef Tartar

Shaved smoked cheddar, truffled arugula, horseradish

~OR~

Mushroom Pate

Mixed mushrooms, dates, cashews, fried rice crackers

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### **Venison Shank**

Curry braised, sweet potatoes, baby green beans, tomato chutney

~OR~

### **Lamb Loin en Croute**

Wrapped in puff pastry, lamb shoulder and truffle, parsnip mash, spinach

~OR~

### **Grilled New York Steak**

Wasabi mash, gingered baby bok choy, miso demi-glace, pickled radish

~OR~

### **Seared Mahi Mahi**

Chermoula, saffron risotto, roasted carrots, date puree

~OR~

### **Vegetarian Chili Relleno**

Corn, quinoa, smoked cheddar, black bean sauce

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Crème Brulee

Mango Thai basil

~OR~

Carrot Cake

Caramel, candied walnuts, cream cheese

\$52

(Excluding 17% gratuity)