



## **Restaurant Week 2019**

### ***Appetizers***

Tuna Tostada

Crispy corn tortilla served with avocado crush, pineapple salsa

Spicy Shrimp and Lemon Grass Chowder

Garlic Rye Bread

Pickled Butternut Squash Carpaccio

Arugula, fennel slaw, goat cheese and toasted pepitas

### ***Mains***

Mushroom Tempura

Spicy garlic sautéed tempura local mushroom served with corn mash potato and grilled asparagus

Seafood Cioppino

Shrimp, mussels, calamari, clams and fish of the day. Served with rich tomato broth

Chicken Roulade

Brie cheese and Parma ham stuffed, garlic mash potato, roasted vegetables, creamy basil sauce

Kobe Flat Iron Steak

Wagyu Beef, char grilled broccoli, asiago and basil mashed potato, blue cheese and chipotle sauce

### ***Desserts***

Nutella Cheesecake

Black rum charred banana compote

Housemade French Toast

Chia and citrus ricotta cheese, mix berries and nuts

**\$42**

(Excluding 17% service charge)