



RESTAURANT WEEK

\$35 per person (Choose one from each section)

Starters

Soup du Jour

Bruleed Smoked Bone Marrow

Herb salad, pickled shallots, grilled sourdough bread

Baked Escargot 6pc

On mushroom caps with garlic & chive butter

ENTREES

Chicken Parmigiana

Roasted tomato & basil sauce with fresh mozzarella over cappellini

Overnight Short Ribs

Country mash potato, glazed baby carrots

Miso Glazed Salmon

Marinated tomatoes, sweet potato mash, habanero jam

Vegan Shepherd's Pie (v)

Red quinoa, lentils, root vegetables, sweet potato mash

Dessert

Carrot Cake

S'Mores Chocolate Lava Cake

