

RESTAURANT WEEK

SEPTEMBER 13TH - SEPTEMBER 25TH

APPETIZER

(choice of)

Gem lettuce Caesar

Brioche croutons, parmesan

Market salad

Assorted greens, Belgium endive sherry- mustard vinaigrette

Tuna Tartare Toast

Hot chili, crisped shallot, cilantro

Roasted Carrot Soup

Coconut, ginger, crème fraiche

Entrée

(choice of)

Seared sixty south salmon

Braise red cabbage, apple, horseradish buttermilk, hazelnuts

Roasted half chicken

Crispy potatoes, salsa Verde, watercress salad

Grilled hanger steak

Wild mushroom, pepper jam, fingerling potato, and Fat Cat cheese fondue

Desserts

(choice of)

Chocolate layered cake

Vanilla ice-cream

Cheesecake

Assorted berries, Chantilly cream

\$35^{+tax}

**Price not inclusive of gratuity*