



## Restaurant Week Menu 2024

No Coupons or Certificates Applicable. 3 Courses: \$45

### Starters

Shrimp & Vidalia Onion Bisque

'Studio' Salad

Apple, Gorgonzola Cheese, Almonds & Roasted Shallot Vinaigrette

Escargot 'Ala Maisonette' \*GF

Sautéed with Garlic, Shallots & Pernod

Seared Ahi Tuna Carpaccio \*GF

Sesame Seaweed, Pickled Ginger & Wasabi Vinaigrette

Beet & Chick Pea Hummus \*V

Homemade Flatbread & Cucumber

Buffalo Cauliflower \*V, GF

### Entrées

Grouper Fillet \*GF

Shrimp, Parmesan Cheese & Sauce Beurre Blanc

Wild Salmon Fillet \*GF

Pecans, Butternut Squash & Maple Glaze

Seared Diver Scallops

Leek-Mushroom Cream & Ravioli

'Steak' & Mushroom Crepe \*V

Bell Peppers, Spinach & Carrot-Ginger Purée

Prime Filet Mignon \*GF

Goat Cheese 'Soufflé', Cabernet Reduction

Breast of Duck \*GF

Sweet & Spicy Sesame Glaze

Australian Lamb Chops

Rosemary Gravy & Harvest Risotto

Hippie Loaf \*V

Lentil - Vegetable Loaf, Red Wine Gravy

### Desserts

Crème Caramel

Blueberry Crumb Cake

Banana Bread Pudding