



Early Dining Menu

No Coupons or Certificates Applicable, 3 Courses: \$34

Starters

Shrimp & Vidalia Onion Bisque

Chef's Soup du Jour, *vegan

'Studio' Salad *contains Nuts
Roasted Shallot Vinaigrette

Grilled Heart of Romaine *vegan*GF
Beet Infused Caesar Dressing

Escargot 'Ala Maisonette' *GF
Sautéed with Garlic, Shallots & Pernod

Crispy Belizean 'Meat Pie' *vegan
Fried up with Spicy Onion Sauce

Beet & Chick Pea Hummus *vegan
Homemade Flatbread & Cucumber

Entrées

Grouper Fillet *GF
Shrimp, Parmesan Cheese & Sauce Beurre Blanc

Salmon Fillet *GF
Pecans, Butternut Squash & Maple Glaze

Seared Diver Scallops
Leek-Mushroom Cream & Ravioli

'Steak' & Mushroom Crepe *vegan
Bell Peppers, Spinach & Carrot-Ginger Purée

Filet Mignon *GF
Goat Cheese, Cabernet Reduction

Breast of Duck *GF
Sweet & Spicy Sesame Glaze

Australian Lamb Chops
Rosemary Gravy

Hippie Loaf *vegan
Lentil - Vegetable Loaf, Red Wine Gravy

Desserts

Crème Caramel

Blueberry Crumb Cake

Chocolate Torte