



Early Dining Menu

No Coupons or Certificates Applicable, 3 Courses: \$36

Starters

Shrimp & Vidalia Onion Bisque

Chef's Soup du Jour, *vegan

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

'Studio' Salad *Contains Nuts
Roasted Shallot Vinaigrette

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

Beet & Chick Pea Hummus *vegan
Homemade Flatbread & Cucumber

Entrées

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

Salmon Fillet *GF
Pecans, Butternut Squash & Maple Glaze

Seared Diver Scallops
Roasted Garlic Cream Sauce, Fresh Basil &
Ravioli

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

Filet Mignon *GF
Goat Cheese, Cabernet Reduction

Breast of Duck *GF
Local Honey & Sweet Pepper Glaze

Australian Lamb Chops
Rosemary & Red Wine Gravy

Desserts

Crème Caramel

Blueberry Crumb Cake

Chocolate Torte