

# restaurant week



JAN 28TH - FEB 4TH  
THREE COURSE MEAL \$45

## **STARTERS (select one)**

### SHRIMP BISQUE

*Mirepoix, butter, sherry, seafood stock, heavy cream*

### CHOPPED KALE SALAD

*Apple, cranberry, candied pecan, red onion, feta and pomegranate vinaigrette*

### BEET SALAD

*Roasted beets, cranberry, orange segments, goat cheese and champagne vinaigrette*

## **APPETIZERS (select one)**

### DRUNKEN MUSSELS

*Chorizo, onion, garlic, herbs, butter and white wine, served with ciabata*

### SALMON WONTON TACOS

*Red cabbage, mango salsa, cilantro lime ranch*

### CAPRESE CROSTINI

*Fresh mozzarella, Roma tomato and basil relish, olive oil and balsamic glaze*

## **ENTREES (select one)**

### SHRIMP CAKES

*2 4oz oven roasted shrimp cakes served with jasmine rice, sauteed spinach and a cajun remoulade*

### LAMB BOLOGNESE

*Mirepoix, creamy tomato sauce, ground lamb, parmesan and fresh herbs*

### CHICKEN QUARTER

*Sous vide then oven roasted, served with garlic mashed potatoes, sauteed kale and mushroom gravy*

