



Restaurant Week Dinner Menu



3-course for \$65 August 24th-30th

Includes a glass of wine

Appetizer

Soup of the Day

Summer Melon Salad GF

With cantaloupe, honeydew, watermelon, creamy feta cheese, black olives, mint, micro asian greens and local mixed greens with Lemon dressing

Grilled Octopus GF

With diced tomato, grapes, confit shallots, shishito peppers, basil, scallions, white wine, and chili sauce

Main Course

Seafood Trio

With spinach pearl couscous and orange, turmeric, ginger sauce

Traditional Beef Bourguignon

With three color tortellini

Local Grilled Stuffed Zucchini GF (VEG)

Stuffed with quinoa and brunoise vegetables.
Served with tahini sweet potato puree and pesto oil

Dessert

Floating Island GF

Meringue, with creme anglaise, caramel and toasted almonds

Tarte Tatin

Warm apple tarte with vanilla ice cream and caramel

Chocolate Fondant

Warm chocolate cake with vanilla ice cream