



Restaurant Week Lunch Menu



3-course for \$35 August 24th-30th

Appetizer

Soup of the Day

Summer Melon Salad

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

Main Course

Seafood Salad

With greens, tomato, cucumber, mango, pesto, and pan seared seafood
(pan seared salmon, halibut, and shrimp)

Chicken Breast Ballotine

Rolled chicken with caramelized onions and truffle.
With golden potato confit, veggies, thyme juice

Local Grilled Stuffed Zucchini GF (VEG)

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

Dessert

Floating Island

Meringue, with creme anglaise, caramel and toasted almonds

Classic Creme Brulee

Madagascar vanilla