



Restaurant Week Lunch Menu



3-course for \$35 January 19th-25th

Appetizer

Soup of the Day

Winter Salad

*With orange carpaccio, jicama, orange zest, pomegranate, pistachio,
and mint honey lemon vinaigrette*

Main Course

Grilled Faroe Salmon Filet

With braised fennel, grilled asparagus, tomato caper sauce

Traditional Beef Bourguignon

With creamy pasta

Roasted Delicata Squash Salad (VEG)

*Stuffed with quinoa and vegetable brunoise, served with kabocha
pumpkin spiced sesame puree*

Dessert

Floating Island

Meringue, creme anglais, caramel and toasted almonds

Chocolate Tart

With fresh raspberries