



CHURCHILL'S

RESTAURANT WEEK

~ \$55 ~

Choice of Appetizer

BUTTERNUT SQUASH BISQUE

House-made bisque, finished
with crème fraîche

PORK BELLY BITES

Crispy pan-fried pork belly served over
apple cider marmalade

MUSSELS

Prince Edwards Isle mussels with a
cognac cream and crispy leeks

Choice of Entrée

SWORDFISH

Grilled swordfish over lemon and asparagus
couscous with tomato chutney and
Champagne beurre blanc

CHICKEN & SHRIMP CURRY

Slowly simmered with peppers and
onions, served with jasmine rice, mint-
steeped peas, and warm naan

LAMB CHOPS

Grilled New Zealand lamb chops over herb
roasted potatoes and grilled asparagus,
with a rosemary demi-glace

Choice of Dessert

CRÈME BRÛLÉE

House-made and served with fresh
berries and whipped cream

PEACH BREAD PUDDING

Served with caramel sauce and a
dusting of powdered sugar