

Restaurant week

dinner

APPETIZER

BUTTERNUT, BEETROOT AND FETA SALAD

*Roasted butternut squash, beetroot red onion, arugula, walnuts,
crumbled feta and balsamic*

SEARED SCALLOPS AND SAFFRON

Scallops, caramalized fennel, tomato puree and saffron rice

APPLE BRIE CROSTINI

Apple and brie crostini with prosciutto, arugula, drizzle of honey

MAIN

GINGER SOY GLAZED ROCKFISH

Mashed potato, bokchoy and pine nuts

6 OZ BEEF FILET

Mashed potato, asparagus, roasted fennel

PAN SEARED BONE IN CHICKEN BREAST

Celeriac fondant, corn puree, spinach and mushroom sauce

\$49.00 EXCLUSIVE OF A 17% GRATUITY