



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

Four Course Pre-Fixe Dinner | \$20.17

First Course

Kobocha Squash Bisque

Lemongrass/Red Curry/Coconut Milk/Cilantro

Second Course

Petite Salad a la Maison

Baby Romaine/Soft Egg/Lemon & Garlic Vinaigrette/Shaved Parmigiano/Cracked Pepper

Main Course

Braised Short Rib

Togarashi/Smoked Carrot Purée/Red Wine Tamari/Honshimeji Mushrooms

Or

Chicken Piri-Piri

Green Circle Chicken/House Smoked With Chiles, Garlic & Lime/Stewed Carrots/Preserved Tomato

Or

Handmade Gnocchi Carbonara

Spring Onion/House Smoked Black Pepper Bacon/Cream/Whipped Egg

Dessert

NY Style Cheesecake

Blackberry & Blueberry Balsamic Compote/Chocolate-Almond Tuille

Or

Flourless Chocolate Decadence

Guittard Chocolate Mousse/Drageed Cocoa Nibs/Pomegranate Puree/Baked Citrus Meringue