



March 20-26, 2017

**LOCAL RESTAURANT WEEK MENU**

**MERGE**

Soup or Salad, Regular Entree, Choice of Drink (draught beer, signature cocktails & select wines)

\$30.17

2 Soups or Salads, 2 Regular Entrees, 1 Bottle of Wine

\$65.17

Entrée Options:

**sweet potato gnocchi** - carrots, red pepper, zucchini, and kale in maple cashew cream sauce with apples, walnuts and delicata squash (V,GF)

**moroccan chickpea cakes**- el ras hanout spice, apple cranberry gastrique, red pepper curry, rapini, toasted cashews (V, GF)

**tostada** - crispy corn tortilla layered with butternut squash and black beans, rice, pickled cabbage, chipotle cream sauce, salsa verda and cheddar or daiya cheese (VEG or\*V, gf)

**apple cranberry chicken** - red wine apple cranberry braised organic chicken leg served with potato parsnip rump, dethumps and sauteed broccoli (GF)

**shrimp risotto** - blackened shrimp with roasted beet risotto and orange tarragon marmalade (GF)

**udon miso shitake bowl** - local shitake mushrooms, carrot, red pepper, green onion, and sprouts (V, GF)

**red curry bowl** - local oyster mushrooms, carrot, red pepper, butternut squash, bean sprouts, water chestnuts, purple sticky rice (V, GF)