



# Restaurant Week



January 16th to February 2nd

## Menu

### *Sweet Potato Local Wahoo Cake*

Accompanied with a citrus roasted pepper coulis, rainbow slaw, microgreens and a roasted garlic aioli

or

### *Porcini Mushrooms Vol-Vant*

Topped with grilled asparagus and a herb goat cheese bigne. Rested on a oregano tomato bisque sauce

or

### *Chilly Glazed Chicken Breast Salad*

Rested on a arugula, mango, avocado salad tossed with a sherry vinaigrette dressing. Sided with a tomato, peas, onion and cucumber blini

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### *Homemade Arugula Pasta "with or without Duck Breast"*

Tossed in an extra virgin olive oil with cherry tomatoes, shiitake mushrooms, roasted peppers, red onions and peas. Flavored with rosemary and garlic

or

### *Surf and Turf*

Slow braised short rib of beef rested on sautéed parsnips spinach and onions topped with lemon garlic shrimps, homemade fries edged with a Bourbon cream

or

### *Lamb Shank*

Slow roasted, rested on a turnip carrots onion potatoes smash. With a rich wine rosemary jus

or

### *Special Fish of the Day*

Chefs daily preparation with garnishes and sauce to compliment it  
Your server will inform you of today preparation

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### *Chocolate Orange Mousse Cake*

Layered with a vanilla sponge. Accompanied with a berries coulis

or

### *Homemade Apple Pie*

A la Mode, with almond cinnamon, vanilla custard

or

### *Toasted Bermuda Banana Bread*

With lemon blueberry roasted pecan nut jam topped with Praline mousse

### *Coffee, Tea*

Menu \$52.00 plus 17% gratuities

