



Restaurant Week



Chef Specials of the Day offered with the promotion

Menu for January 11th to February 4th

Smoked Salmon Croquette

Accompanied with grilled leek and a lemon capers berry onion marmalade.
Dressed with a roasted pepper coulis

or

Charred Japanese Eggplant

Served with a trilogy of roasted cherry tomatoes with a confit garlic risotto.
Topped with pecorino cheese shavings, speckled with truffle oil

or

Chilly Glazed Chicken Breast Salad

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

Bermuda Lobster Ravioli

Served in brandy, citrus thermidor sauce. Garnished with
Parmesan cheese shavings and fresh herbs

or

Pan Roasted Medallion of Beef

With a rock fish spring roll, nested on a roasted shallots chive mash.
Edged with a reduced malbec wine jus

or

Pork Tenderloin

Wrapped with smoked pancetta nested on a honey apple and roasted almond puree.
Sided with a sage Calvados sauce

or

Seared Duck Breast

With a butternut squash fondent, topped with fresh raspberry and orange segment.
Drizzled with a rosemary sweet onion cream and red wine jus

Coffee Mousse Cake

With a duo of fruit coulis, finished with fresh berries and vanilla crème Chantilly

or

White Chocolate Pannacotta

Rested on fruit gazpacho, garnished with a home made pastry tulip

or

Pouched Pear Melba

Rested on a meringue nest with vanilla ice cream coated with a berry sauce. Topped
with a fresh cream, edged with a poire Williams cream toffee sauce

Coffee, Tea

Menu \$52.00 plus 17% gratuities

