

POST HOUSE

RESTAURANT WEEK / SEPTEMBER 3-13

ENJOY A 3-COURSE DINNER FOR \$55/PP

STARTERS

CHILLED LOBSTER SALAD

endive, apple

HEIRLOOM TOMATO TARTE TATIN

whipped goat cheese, basil pistou, aged balsamic

FRIED OYSTERS

pepperoncini

ENTREES

PAN ROASTED SALMON

charred corn, smoked tomato sauce, grilled zucchini, crispy fingerlings, pickled mustard seed, dill oil

MOJO MARINATED HALF CHICKEN

caraway lime jus, summer watermelon succotash

SPAGHETTI SQUASH PRIMAVERA

roasted summer squash, Tuscan kale, blistered tomatoes, basil pistou, parmesan crisps

DESSERT

MINI PEACH COBBLER

caramelized peach compote, brown sugar streusel, vanilla ice cream

S'MORES BAR

graham cake, chocolate mousse, toasted marshmallow, graham tuile

