

JANUARY PRIX FIXE MENU

Three courses starting at \$39 per person
Please note additional pricing for enhanced options
Tax & gratuity not included

APPETIZERS – select one

Wild Mushroom Soup Roasted mushrooms, touch of cream, truffle oil & fresh chives

Chef’s Soup of the Day

½ Wedge Salad Baby iceberg wedge, blue cheese crumbles, apple-wood smoked bacon, cherry tomatoes, red onion & Roquefort-citrus dressing

Kale & Quinoa Caesar Salad Kale, arugula, frisée mix, quinoa, croutons, house-made caesar dressing & anchovy-parmesan crisp

ENHANCED APPETIZER OPTIONS

BBQ Pork Belly “Burnt Ends” BBQ pork belly, potato salad, pickled onions & green chili cornbread
\$10 additional

Pear & Prosciutto Burrata Salad Imported burrata cheese, arugula, seasonal pears, toasted pistachios & honey-thyme vinaigrette
\$10 additional

Fig & Feta Black mission figs, pomegranate, feta cheese, arugula, toasted pine nuts & white balsamic vinaigrette
\$10 additional

Oysters on the Half Shell Chef’s selection of six fresh oysters, horseradish, mignonette & cocktail sauce
\$12 additional

ENTRÉES **\$39** – select one

Buttermilk Fried Chicken Two pieces of crispy free-range chicken, creamed spinach, mashed potatoes & creamy country gravy

Prince Edward Island Mussels & Frites Choice of white wine, celery & leeks or tomato marinara served with pommes frites

Vegetarian Cabbage Steak Maple-glazed purple cabbage, quinoa with mushrooms & haricots verts, honey tahini sauce & crispy carrots

ENHANCED ENTRÉE OPTIONS **\$49**

Braised Short Ribs Slow braised beef short ribs, mashed Yukon potatoes, haricots verts, crispy shallots & red wine demi-glace

Slow-Braised Pork Shank Bone-in pork shank, Yukon Gold mashed potatoes, asparagus & red wine demi-glace

Chef’s Gluten-Free Pasta of the Day

ENHANCED ENTRÉE OPTIONS **\$59**

Herbed Pan-Seared Salmon Faroe Island salmon, citrus risotto, asparagus & roasted red pepper coulis

Chef’s Fish of the Day

Maine Lobster Pappardelle Maine lobster claw & tail meat, cognac cream sauce, fresh peas & roasted mushrooms tossed with pappardelle pasta

Herb Roasted Rack of Lamb Lamb rack, goat cheese & chive potato croquettes, rainbow carrots & carrot top chimichurri

DESSERTS – select one

Duo of Ice Cream & Seasonal Sorbet
Espresso Chocolate Mousse

ENHANCED DESSERT OPTIONS

Vanilla Bean Crème Brulee
\$5 additional

Mindy’s Chèvre Cheesecake
\$7 additional