



Restaurant Week



Chef Specials of the Day offered with the promotion

Menu for January 12th to February 3rd

Confit Duck & Homemade Tagliatelle

Tossed with a Porcini mushrooms brandy sauce. Garnished with Parmesan cheese shavings

or

Fresh Mussels and Shrimp Voul-au-Vent

Puff pastry case filled with spinach topped with Mussels and Shrimps cooked in a white wine cherry tomato leek velouté.

or

Hot Tomato Salad

Oven baked tomato filled with an apple celery and goat cheese mousse, topped with a roasted almond onion brioche crust. Rested on a frisée salad with an honey dressing

Bourbon Glazed Beef Short Ribs

Slow roasted boneless ribs, rested on roasted parsnips flavored with horseradish. Edged with a reduction of beef jus

or

Lamb Shank

Slow braised, served with onion, kale and potatoes mash, edged with a garlic rosemary lamb jus

or

Grilled double cut Pork Chop

Rested on a sweet apple roasted vegetables, edged with a Pommery mustard cream

Pear and Pecan Nut Pie

A la Mode, with Poire Williams vanilla custard and crème anglaise

or

Meringue Nest

Filled with a toffied pineapple and orange. Served with a mango sorbet, rested on a berries coulis. Finished with a hibiscus cream

or

Chocolate Banana Terrine

Topped with a homemade biscuit mille-feuilles layered with a chocolate cream. Orange Grand Marnier sauce

Coffee, Tea

Menu \$52.00 plus 17% gratuities

