

January 12, 2017 to February 3, 2017

Dinner Menu

*A*ppetizer

GRILLED CALAMARI

Seafood stuffed calamari grilled tender accompanied with tomato basil emulsion

Or

ATLANTIC SCALLOPS

Ocean fresh scallops wrapped with back bacon glazed with teriyaki sauce

Or

PANCETTA

Italian cuts of pork belly served with honey dipped pear, goat cheese cranberry love

*M*ain

BERMY MEUNEIRE

Local catch with French touch served with grilled asparagus and cheesy mash

Or

BUNNY VERMONT

Braised rabbit glazed with apple Vermont served with broccoli and saffron risotto

Or

CHARGRILLED STRIPLOIN

New York best butchers C.A.B 8oz steak grilled for your perfection served with mash and veggies

*D*essert

PUMPKIN MOUSSE

Fluffy whipped local pumpkin with cognac and cinnamon touch

Or

CHOCO PANNA COTTA

Melted white chocolate with fresh cream and berries

\$52 (plus 17% grats.)