



RESTAURANT WEEK 2017

SUNDAY, JUNE 4TH-FRIDAY, JUNE 9TH

NO SUBSTITUTIONS

\$50

FIRST COURSE

SUCKLING PIG CHOP

RISOTTO CROQUETTES|TINY VEGGIE MUSTARD|SWEET MUSTARD SEED|PEACH BONE MARROW WINE A JUS|
Or

NORWAY LANGOUSTINE-DAYBOAT SCALLOPS

LEMONGRASS ESPUMA|BRAZIL NUTS|CAMELIZED CONFIT PANCETTA|APPLE VANILLA PUREE|

SECOND COURSE

THE BOUILLABAISSE

BROADWATER CLAMS|P.E.I MUSSELS|SHRIMP|SCALLOPS|ASSORTED FISH|SAFFRON TOMATO BROTH|
Or

DRY-AGED TOMAHAWK RIB-EYE

VINO FOIE GRAS BEARNAISE|

THIRD COURSE

TURBAN WHITE CHOCOLATE CUP

WOODLAND STRAWBERRY |CHEESECAKE BLUEBERRY|COCONUT|PISTACHIO|CHOCOLATE MOUSSE|
Or

DECADENT CHOCOLATE CAKE

DARK CHOCOLATE|LAYERS OF RASPBERRY COULIS|CHOCOLATE MOUSSE|