

RESTAURANT WEEK 2013

February 4 – 8, 2013

LUNCH

Starters

Roasted Winter Squash Salad with wild rice, greek yogurt and smoked paprika

or

Roasted Chestnut Soup with brussel sprouts, quince and crispy chicken

Entrees

Cavatelli with braised short ribs and kale

or Whole Roasted Rainbow Trout with cauliflower, almonds and tarragon

Desserts

Sticky Toffee Pudding with coconut and raisin ice cream

\$22 per guest



RESTAURANT WEEK 2013

February 4 – 8, 2013

DINNER

Starters

Roasted Winter Squash Salad with wild rice, greek yogurt and smoked paprika

or

Roasted *Spanish Octopus* with fennel, grapes, and morcilla

Entrees

Slow Cooked *Lemon Sole* with razor clams, gulf shrimp and daikon

or

Slow Braised *Beef Short Rib* with variations of onion, potato, and watercress

Desserts

Sticky Toffee Pudding with coconut and raisin ice cream

or

Hazelnut Financier with espresso cream and chocolate sorbet

\$44 per guest