

Restaurant Week Menu

\$34.95

FIRST COURSE

SOUP OF THE EVENING

Featuring Chef's Selection of Fresh, Local Ingredients

PETITE CHARD AND BABY KALE SALAD

Roasted Hazelnuts, Candied Local Cranberries, Golden Raisins,
Sherry & Honey Vinaigrette, Shaved Argentinian Reggiano

DUCK POUTINE

Hand Cut Fries, Cheddar Curd, Duck Demi-Glace

MAIN COURSE

SALMON AND FORBIDDEN RICE

Pan Roasted Atlantic Salmon, Black Tuscan Rice, Pea Greens, Blood Orange Gastrique

ROASTED CHICKEN

Murray's Chicken Breast, Honey Lavender Glaze, Haricots Verts, Manchego Mashed Potatoes

NEW YORK SIRLOIN

8 oz. Dry Aged Sirloin, Celery Root Puree, Charred Brussels Sprout,
Petite Carrots, Porcini Mushroom Dust, Fleur de Sel

WINTER MUSHROOM RISOTTO

Arborio Rice, Harvest Mushrooms, Roasted Chestnuts, Winter Squash, Parmigiano Reggiano

DESSERT

STICKY TOFFEE PUDDING

Vanilla Bean Ice Cream, Orange Segments, Chocolate Ganache

VANILLA BEAN CRÈME BRULÉE

Cranberry Compote, Brown Butter Shortbread