



Restaurant Weeks Menu

Tomato & Avocado Bruschetta
Balsamic Reduction



Duo of Lamb Chop
Sous Vide & Basil Crusted Char Grilled,
Mashed Potato & Sauce au Poivre

Or

Blackened Rockfish
Roasted Pumpkin, Sauteed Kale
& Sage Butter



Black Forest Gateaux
Moist Chocolate Sponge Cake &
Kirsch Sweet Cherry Mousse

\$52.00 per person + 17% Grats
Includes one glass of wine