



Restaurant Week Menu

1st Course

Choose one of the following:

Garlic salmon dumplings

Salmon mousseline seasoned with garlic and mild chilies. Served with spicy hoisin sauce and ponzu dressed jicama.

Fried Brussels sprouts

Crispy Brussels sprouts topped with a rich and creamy gruyere fondue cheese sauce. Garnished with pickled carrots.

2nd Course

Choose one of the following:

Chick pea arugula

Chick pea and organic baby arugula tossed with a curried yogurt vinaigrette.

Field green salad

Local field greens tossed with ginger vinaigrette and toasted pepitas

3rd Course

Choose one of the following:

Sheppard's pie

Slowly cooked leg of lamb seasoned with cardamom. Topped with mashed potatoes and served with a savory red wine veal reduction.

Salmon

Pan seared Bay of Fundy salmon. Served with lentils and a braised Cipollini onion coulis. Garnished with a Chinese five spice yogurt topping.

Short ribs

Slowly braised beef short ribs with tomatoes, red wine and aromatics. Served with creamy polenta and topped with crispy onions.

Roasted asparagus pasta

Tagliatelle pasta combined with thinly sliced oven-roasted asparagus. Finished with toasted pistachios, Parmigiano-Reggiano and lemon zest.