

welcome to center city restaurant week at



january 22-27  
january 29 - february 3

[ LUNCH MENU ]

FIRST COURSE / choice of one

winter squash soup  
spaghetti squash, pumpkin seeds + spiced honey  
roasted beets, chestnuts + citrus  
olive tapenade, roasted vegetables + za'atar flatbread  
romaine salad  
caesar mousse, garlic + parmesan crouton

SECOND COURSE / choice of one

roasted potato + leek frittata  
chive crème fraiche with (or without) smoked salmon  
open-faced sliced beef sandwich  
crispy onions, mushroom + peppercorn gravy  
grilled salmon  
wild rice + dill  
risotto + whole grains, parmesan, with (or without) prawns

THIRD COURSE / choice of one

warm chocolate brownie  
ginger marshmallow, cocoa meringue  
fried rice pudding  
rum raisins, caramel  
vanilla bean cheesecake  
pineapple, almond

three courses for \$20

[ DINNER MENU ]

FIRST COURSE / choice of one

winter squash soup  
spaghetti squash, pumpkin seeds + spiced honey  
roasted beet + chestnut salad  
shrimp cocktail  
spicy tomato cocktail preserves  
garden salad  
mixed greens, vegetables, cucumber vinaigrette  
seared tuna  
scallions, pickled mushrooms, sauce au poivre  
venison paté  
pickles, grain mustard, toasted morbier flatbread

SECOND COURSE / choice of one

[ signatures : composed plates ]  
filet mignon tips + short rib bourguignon  
leek + whole grain vegetable risotto  
leek salad, herb vinaigrette  
roasted prawns  
fried basmati rice, lobster sauce

[ prepared simply ]

with your choice of: broccoli sautéed with garlic + mixed grains  
or fingerling potato + seasonal vegetable fricassée

short rib  
horseradish cream  
grilled salmon  
roasted prawns

THIRD COURSE / choice of one

banana cream pie  
peanut crunch  
earl grey chocolate crémeux  
grapefruit, cocoa nibs  
warm pineapple crumble  
rum raisins + coconut sorbet

three courses for \$35