



Prix Fix Menu \$40 pp.

(Choose one from each course – no substitutions on special menu, no shared items)

First Course

Chopped Salad - cucumbers, tomatoes, herbs, feta, sumac, pomegranate, lemon

Panko Crusted Artichokes - goat cheese, "bagna cauda" aioli

Gold and Red Beet Salad - crispy halloumi, hazelnut vinaigrette, pickled onions

Prince Edward Island Mussels - white wine, green harissa, grilled croutons

Shrimp and Vegetable Chowder – andouille sausage

Pasta Second Course

Gemelli - spicy eggplant, tomato confit, stracciatella cheese

Potato Gnocchi - merguez sausage, hen of the wood, plum tomato, ricotta salata

Braised Veal Ravioli - Marsala, mushrooms, parmesan crisp, Calabrian chilis

Third Course

Hidden Fjord Salmon - zucchini puree, ras el hanout, heirloom tomato and mint

Grilled Branzino - roasted cauliflower –turmeric –golden raisin- ginger vinaigrette

Lemon and Oregano Roasted Amish Chicken - warm potato and string bean salad

Breast of Chicken "Milanese" Style - tomato and baby arugula salad, fresh mozzarella, lemon

Grilled Marinated Lamb Kabob and Kofte -spiced basmati rice, tzatziki sauce

Fourth Course

Honey Cheesecake - lemon Meringue, honey drizzle

Hazelnut Crunch Bar - chocolate gelato, mousse, marshmallow

Affogato - shortbread cookies, Vanilla gelato

CANNOT BE COMBINED WITH OTHER OFFERS
UP TO SIX PERSONS