



RESTAURANT WEEK
THREE COURSE PRIX-FIXE
\$45

FIRST COURSE

CHOICE OF:

ROASTED BUTTERNUT SQUASH BISQUE
maple crème fraîche, spiced pepitas

SALT COD CAKES
fennel-apple salad, Spanish chorizo aioli

SECOND COURSE

CHOICE OF:

CASSOULET
braised pork and chicken, roasted root vegetables, white beans
sunny side up egg, toasted Seven Stars focaccia, chive oil

ROASTED CAULIFLOWER STEAK
caper brown butter, parsnip puree, swiss chard, wine poached raisins

SHRIMP & SAUSAGE ORECCHIETTE
preserved lemon cream, confit leeks, pea tendrils

DESSERT

CHOICE OF:

APPLE CIDER SORBET SUNDAE
salted caramel, walnut granola, maple whipped cream

ESPRESSO MARTINI CREME BRULEE
chocolate covered espresso beans