

Lunch - \$15

Select 1 entrée & 1 dish from either Starters or Desserts

STARTERS

Crab Cake | black garlic purée, dijonnaise

Butter Lettuce Salad (gf) | applewood bacon, green onions, marinated tomatoes, lemon-parmesan dressing

Blue Crab & Sweet Corn Bisque | crab, grilled corn, roasted poblano

ENTREES

BBQ Beef Sandwich | pulled smoked sirloin, poblano coleslaw, potato bun, fried pickles, served with fries

Striped Bass | French red rice, Brussels sprouts, grapefruit supremes, preserved lemon butter

Chitarra Pasta | Niçoise olives, preserved lemon, tomatoes, crispy artichokes, feta cheese, white wine-dill butter

DESSERTS

Brown Sugar Maple

Crème Brûlée (gf) | candied pecans

Orange Ganache Tart | pâte sucrée crust, orange dark chocolate ganache, orange gel, candied orange slices, candied cocoa nib powder

Dinner - \$33

Select one dish from each course

STARTERS

Butter Lettuce Salad (gf) | applewood bacon, green onions, marinated tomatoes, lemon-parmesan dressing

Pear & Almond Salad | poached pears, blue cheese, shaved fennel, toasted almonds, mixed greens, cider-honey vinaigrette

Blue Crab & Sweet Corn Bisque | crab, grilled corn, roasted poblano

Braised Rabbit | herbed spaetzle, parmesan broth

Dashi Steamed Mussels | applewood bacon, scallions, garlic bread

ENTREES

Filet Mignon (gf) | roasted garlic whipped potatoes, asparagus, cognac demi-glace

Grilled Salmon (gf) | French red rice, Brussels sprouts, grapefruit supremes, preserved lemon butter

Chitarra Pasta | Niçoise olives, preserved lemon, tomatoes, crispy artichokes, feta cheese, white wine-dill butter

Supplement your entrée - \$10 each seared diver scallops | scampi shrimp | grilled chicken breast

DESSERTS

Brown Sugar Maple

Crème Brûlée (gf) | candied pecans

Orange Ganache Tart | pâte sucrée crust, orange dark chocolate ganache, orange gel, candied orange slices, candied cocoa nib powder