

Restaurant Week 2018 Lunch Menu

August 24th - 31st

\$24 per person

Appetizer (Please Choose One)

Caesar Salad

Tomato Confit, Parmesan Pesto Croutons, Cocoa Nib Chards, Romaine

Watermelon & Feta

Compressed Watermelon, Crumbled Feta Cheese, Harissa, Greek Tzatziki, Candied Walnuts

Main Course (Please Choose One)

Spiced Lamb Burger

Chermoula Spiced Ground Leg of Lamb, Shaved Fennel, Arugula, Labneh, Walnut, Kalamata Olives, Feta Cheese

The Conche Burger

Allen Brothers Black Angus Beef, Braised Short Ribs, Fried Cheese Fritter, Creamed Cheddar Spinach, Shallot Jam, Applewood Smoked Bacon, Chocolate Barbecue Sauce

Avocado Flatbread

Blueberry Arugula Pesto, Diced Avocado, Strawberry Lime Feta Cream, Toasted Sunflower Seeds

Shrimp Tagliatelle

Tagliatelle with Black Pepper and Bourbon Shrimps, Creamy Broccoli Rabe Pesto

Dessert (Please Choose One)

Jivara

Whipped Milk Chocolate Ganache, Chocolate Cake, Passion Fruit Caramel Sauce, Passion Fruit Gelee, Passion Fruit Sorbet, Cocoa Meringue

Manjari

Madagascar Chocolate Mousse, Vanilla Crème Brûlée, Dark Chocolate Brownie, Salted Caramel Center, Salted Caramel Ice Cream

Restaurant Week 2018 Dinner Menu

August 24th - 31st

\$36 per person

Appetizer (Please Choose One)

Heirloom Tomato Salad

Heirloom Tomato, Creamy Burrata Cheese, Styrian Pumpkin Seed Oil, Golden Raisins, Charred Kale Pesto Crostini, Pickled Shallots, Raspberry Vinaigrette

Watermelon & Feta

Compressed Watermelon, Crumbled Feta Cheese, Harissa, Greek Tzatziki, Candied Walnuts

Main Course (Please Choose One)

South Antarctic Salmon

Pan Seared Sixty South Antarctic Salmon, Braised Spinach, Smashed Pee Wee Potato Salad, Red Pepper Sofrito, Red Wine Butter Sauce

Prawns & Grits

Cajun Spiced Prawns, Roasted Tomato, Guanciale, Creamy Grits, Herb Infused Shrimp Jus

5 oz Cocoa Rubbed NY Strip Steak

Allen Brothers Trimmed Angus Striploin, Chocolate Burgundy Reduction, Sautéed Broccoli, Roasted Garlic & Goat Cheese Potato Puree

Sweet Corn & Asparagus Risotto

Carnaroli Rice, Corn Kernels, Sweet Corn Broth, Diced Asparagus, Mascarpone Cheese, Aged Parmesan

Dessert (Please Choose One)

Manjari

Madagascar Chocolate Mousse, Vanilla Creme Brûlée, Dark Chocolate Brownie, Salted Caramel Center, Salted Caramel Ice Cream

Jivara

Whipped Milk Chocolate Ganache, Chocolate Cake, Passion Fruit Caramel Sauce, Passion Fruit Gelee, Passion Fruit Sorbet, Cocoa Meringue

Guanaja

Rich Sour Cream Chocolate Layer Cake, Guanaja Chocolate Cremeux, Oreo Crumble, Muscovado Sugar Ice Cream