



RESTAURANT WEEK MENU 3 COURSES FOR \$30

FIRST COURSE (CHOOSE 1)

CREAMY FRENCH ONION SOUP

CUCUMBER SALAD

ENGLISH CUCUMBER, RED ONION, CARROT, ON A BED OF SPRING WITH SWEET VINAIGRETTE AND TOASTED SESAME SEEDS

DEVEILED EGGS

WITH CRISPY BACON GARNISH

SECOND COURSE (CHOOSE 1)

GRILLED ORANGE ROUGHY VERA CRUZ

SAUTÉED BELL PEPPER, ONION, TOMATO, CAPERS, GARLIC AND SPICES SERVED WITH RISOTTO

BEEF TENDERLOIN TIPS AU POIVRE

COGNAC AND BLACK PEPPER CREAM SAUCE WITH CARAMELIZED ONIONS AND SERVED WITH MASHED POTATOES

CHICKEN MARSALA FUSILLI

SAUTÉED CHICKEN BREAST, SHALLOT AND MUSHROOMS IN MARSALA WINE CREAM SAUCE SERVED OVER ROTINI FUSILLI PASTA TOPPED WITH PARMESAN

THIRD COURSE (CHOOSE 1)

VANILLA YOGURT CAKE "FLOURLESS"
RASPBERRIES AND CRÈME ANGLAISE

CARAMEL APPLE UPSIDE-DOWN CAKE

CARROT CAKE

CREAM CHEESE ICING AND TOASTED COCONUT
