

Sca^{ll}ions



Restaurant Week Menu
3 Courses for \$30

1st Course

- Honeynut squash with a goat cheese fondue, candied pecans and maple glaze
- Parmesan grilled Roma Crunch Caesar salad with red onion, bacon and fresh grated parmesan cheese
- Apple & beet salad over mixed greens, with candied walnuts, cherry tomatoes and citrus vinaigrette (vegan)

2nd Course

- Pistachio crusted salmon with wild rice, grilled asparagus, and a cranberry-apricot chutney (g/f)
- Crispy falafel cake served over sweet potato mash, baby French green beans, and a beet puree (Vegan, g/f)
- Braised short rib ravioli in a wild mushroom cream sauce
- Autumn chicken served over a hash of red bliss potato, roasted carrots and butternut squash with a blueberry chicken demi-glaze

3rd Course

- Pumpkin Mousse
- Tiramisu
- Chocolate Chip Cannolis