



Restaurant Weeks 2022

Jan 13-Feb 10

APPETIZERS

Truffled Cauliflower Soup

Crisp Fried Parsley

Baby Spinach Salad

Cranberries, Goat Cheese, Candied Walnuts ,
Honey Dijon Dressing

MAIN COURSE

Blackened Salmon

Teriyaki Stir Fried Vegetable Noodles

Slow Braised Pork Shoulder

Caramelized Leek & Potato Puree

Roasted Vegetable Wellington

Plum Tomato Basil Sauce

DESSERT

Apple Crumble

Creme Anglaise

Hot Chocolate Brownie Sundae

Dinner \$32 for 3 courses

Lunch \$22 for 2 courses

Does not include beverages or gratuity