

\$45 Per Person
Three-course prix-fixe dinner

Starters

Sesame Feta

honey, raspberry coulis

Sizzling Shrimp Skillet

garlic — green herbs — baguette

Black Truffle Arancini

truffle mushroom risotto balls

Grilled Cabbage Wedge

beurre blanc, garlic & chive

Caramelized Onion & Goat Cheese Tart

slow-roasted tomato confit

Poppy Pot

A playful fusion of French and American classics,
inspired by the traditional pot-au-feu.
8 hour braised short rib — mixed greens - topped with
baked polenta
seasonal vegetarian

Mains

Spicy Vodka Orecchiette

orecchiette pasta - al dente - herbed
ground turkey - peas - silky vodka sauce
with a slight kick

Roasted Cauliflower Steak

herbed pearl couscous — sautéed
mushrooms - lemon harissa bearnaise

Roast Chicken

perfectly roasted chicken with silky green
peppercorn sauce — sautéed okra, cherry
tomato, onion - rice pilaf

Seared Atlantic Cod

tarragon — capers — tartare beurre blanc (creamy
white wine butter sauce with tangy notes of tartare)
served with cous-cous and sautéed veggies

Sweets

Brioche Bread Pudding

raspberry-blackberry coulis

Molten Dark Chocolate Cake

vanilla ice cream

\$30 Per Person
Two-course prix-fixe lunch

Brunch

Eggs Benedict

choice of turkey bacon/Canadian bacon
choice of pommes frites/mixed greens

Eggs Florentine

spinach
add smoked salmon
choice of pommes frites/mixed greens

Goat Cheese Frittata

crumbled goat cheese - roasted tomato
confit - scallions
Choice of pommes frites/mixed greens

Cheddar & jack cheese Frittata

sauteed bell peppers - scallion - pancetta
Choice of pommes frites/mixed greens

Shrimp and Grits

chicken sausage

Spicy Vodka Orecchiette

orecchiette pasta - al dente - herbed
ground turkey - peas - silky vodka sauce
with a slight kick

Lemon Dutch Baby

mixed berries & honey yogurt

Avocado Toast

everything bagel seasoning & mixed greens
add poached eggs

Quinoa Salad

quinoa- grilled corn-avocado-mixed greens
apple-dill vinaigrette

Roasted Cauliflower Steak

herbed pearl couscous — lemon harissa
bearnaise

Salmon Burger

lightly breaded homemade salmon patty-
brioche bun-pineapple cabbage slaw-chili-
lime aioli
add pommes frites 5

Sweets

Brioche Bread Pudding

raspberry-blackberry coulis

2 Scoops of Gelato

choice of pistachio or stracciatella