

EXTENDED
RESTAURANT WEEK

Three Course Prix Fixe

Lunch \$24.07

APPETIZER

HEIRLOOM TOMATO TART
coach farms goat's curd & vincotto

ARUGULA SALAD
shaved parmesan, fennel, olives
& extra virgin olive oil

CANTALOUPE GAZPACHO
red peppers, scallions & toasted almonds

ENTREE

SEARED SASHIMI TUNA
caponata, roasted tomato broth,
arugula & rouille

PASTA VERDURE
trofie pasta with summer vegetables
tomatoes, garlic, parmesan & olive oil

GRILLED HANGAR STEAK
panzanella tomato salad
with summer beans, red onions,
feta cheese & pesto

DESSERT
CHOICE OF DESSERT

EXTENDED
RESTAURANT WEEK

Three Course Prix Fixe

Dinner \$35

APPETIZER

SWEET CORN RISOTTO
corn puree, tomatoes & sage

STUFFED BABY ARTICHOKES
mushrooms, pancetta, breadcrumbs, celery,
onions, garlic, thyme & parmesan

HEIRLOOM TOMATO TART
Coach Farms goat's curd & vincotto

CHARRED OCTOPUS
roasted tomatoes, caramelized fennel
& passion fruit yogurt

ARUGULA SALAD
shaved parmesan, fennel, olives,
extra virgin olive oil

ENTREE

TUSCAN CHICKEN "COOKED UNDER A BRICK"
half chicken marinated with garlic & mustard,
summer vegetables, roasted potatoes
& sherry wine jus

HANGER STEAK AU POIVRE
braised spinach & green peppercorn sauce

GRILLED LEG OF LAMB
panzanella tomato salad with summer beans,
red onions, feta cheese & pesto

SEARED SASHIMI TUNA
vermicelli noodles, haricots vert, fennel, tomato,
cucumber raita, smoked paprika, lemon & oil

GRILLED SALMON
grilled asparagus, parsley tabbouleh,
eggplant puree, harissa & zucchini pesto

DESSERT

CHOICE OF DESSERT