



Restaurant Week 2021

WEEK 2 JANUARY 28th - 31st Thursday – Sunday, 5pm – 8pm pickup

FARMERS MARKET SPREAD

Shitake Mushrooms, Green Beans, Lemongrass, Mushroom Dashi

“Pastrami Spiced” Cauliflower, Red Wine Braised cabbage, Russian Dressing

Salt Baked Beets, Goat Cheese, Raspberry, Crisp Bread, Quinoa, Fine Herbs, Citrus Vinaigrette

Celery Root “Scallop” Homemade Linguini, Roasted Corn, Poblano, Tahitian Vanilla Corn Velouté
(add Wild Diver Scallops 2 per order, \$12)

Homemade Focaccia & Tapenade

Susan’s Wine cake & Chantilly cream (GF)

\$35 per person

*add Two Wild Diver Scallops, \$12 per order

OR

FISH & CHIPS, Crispy Beer Battered

Chef’s Seasonal Slaw & Homemade Tartar Sauce

\$20 per person

* Add Susan’s Wine Cake & Chantilly cream (GF), \$6 per order (serves 1-2ppl)