

5-COURSE PRIX FIXE MENU

EVERY FRIDAY, SATURDAY & SUNDAY 4:30 PM – 7:00 PM

\$39 per guest

FIRST COURSE

CREAMY POTATO

arancini with provolone cheese, chives oil

SECOND COURSE

WILD BC ALBACORE TUNA TATAKI

lightly seared and sliced, lotus root chips, bonito, lime ponzu

CLASSIC CAESAR SALAD

Chef-made dressing, aged parmesan, garlic croutons

SEARED SCALLOP

Cauliflower puree, bacon, caramelized apple

THIRD COURSE

SPAGHETTI BOLOGNESE

shaved parmesan, crusty bread

CHICKEN PARMIGIANA

crispy oven-baked chicken breast, parmesan, mixed greens, tomato sauce

MAIN COURSE

BAKED PACIFIC HALIBUT

Red beets, braised fennel, carrot puree, almond cream and fresh herbs

GRILLED SALMON

Parmesan risotto, spinach, Sundried Tomatoes Puree

1/2 RACK RIBS

Applewood-smoked baby back ribs, confit potatoes

4oz PRIME FILLET MIGNON

Lyonnais potatoes, lemon asparagus, red wine reduction

DESSERT

APPLE PIE

KEY LIME PIE

