



SUMMER RESTAURANT WEEK 2022  
DINNER MENU

Appetizers

STRAWBERRY & TOMATO GAZPACHO  
*fresh ricotta and fennel*

SUMMER SALAD  
*local peaches, grilled corn, watercress & frisée, citrus goat's cheese*

TUNA TARTARE  
*Haricot verts, olives, basil, Dijon dressing*

CHAR-GRILLED OCTOPUS  
*green olives & parsley, kale salad, yogurt dressing*

SAFFRON MALAI CHICKEN  
*shaved fennel, tomato chutney, fresh mint*

CRAB IMPERIAL TOAST  
*rye bread, Jalapeno, fresh herbs, Gruyere*

**SUPPLEMENT 9**

Entrée

TANDOORI ROASTED CAULIFLOWER  
*khorma sauce, quinoa pulao*

GRILLED SWORDFISH STEAK  
*peppers and spinach, sauce piperade*

DORADE ROYALE  
*braised eggplant, Swiss chard & chickpeas, Goan spiced tomato coulis*

SPRING CHICKEN  
*All-natural Murray's chicken, white wine, zucchini, mushrooms & peppers*

CAVATELLI  
*hand cut bolognese, fresh oregano*

DUO OF BEEF  
*Petite Filet & Braised Short Rib, Parsnip Puree, garlic spinach, shallots*

**SUPPLEMENT 15**

Desserts

WARM CHOCOLATE CAKE  
*Raspberry crème brulee ice cream*

BLUEBERRY CHIFFONE CAKE  
*yogurt gelato*

ICE CREAM OR SORBETS  
*two scoops*

**THREE COURSES: \$60 PER PERSON**