DINNER MENU $48
PLEASE SELECT ONE FROM EACH COURSE

FIRST COURSE

GRILLED ASPARAGUS SALAD
fennel, puffy rice, macadamia nut dressing

MEDITERRANEAN OCTOPUS
potatoes, jalapeno crema

SECOND COURSE

GRILLED PORK CHOP & ROTISSERIE PORK BELLY
red grape reduction, whipped potatoes, brussels sprouts

CITRUS ENCRUSTED SCOTTISH SALMON
saffron scented leek, wood roasted heirloom rainbow baby carrots, creamy polenta

HAND-CUT FILET
rosemary parmesan fingerling potatoes, wood roasted colored cauliflower

THIRD COURSE

MOLTEN CHOCOLATE CAKE
cappuccino gelato, toasted almonds

FIRE ROASTED APPLE PIE
malt cookie crumb top

The Restaurant Week menu is designed for each guest to enjoy individually; Regular restaurant menu items may be ordered in addition. **Beverages, tax and gratuity not included.