

Winter Restaurant Week 2020

APPETIZERS



SOUP OF THE DAY

'21' CAESAR SALAD Mixed Greens, Aged Parmesan, Garlic Croutons

> BARBECUED PORK BELLY Cole Slaw, Bourbon BBQ Sauce

HOUSEMADE SMOKED SALMON Boursin, Lemon Vinaigrette, Rye toast

MAIN COURSES



ROASTED COD FISH Snow Peas, Zucchini, Bok Choy, Radishes, Red Curry

BLANQUETTE DE VEAU Creamy Veal Stew, Basmati Rice, Button Mushrooms, Lemon-Caper Gremolata

> HALF ROASTED CHICKEN Winter Vegetable Succotash, Truffle Jus

DESSERTS



FLOURLESS CHOCOLATE TORTE Caramelized Pear, Cinnamon Chantilly

COFFEE PANNA COTTA Chocolate Sauce, Orange Confite

BANANA BREAD PUDDING Rum Caramel, Walnut

ON THE SIDE

Creamed Spinach 8
Olive Oil Whipped Potatoes, French Fries 8
Truffle Macaroni and Cheese 14
Pommes Soufflés 14

2-COURSE LUNCHEON 26 / 3-COURSE DINNER 42 \$8 Dessert Supplement for Lunch; Does not include beverages, side dishes, tax or gratuity. Monday-Friday Lunch & Dinner; Menu Subject to Change