



Prix Fixe Menu

\$38 per Person

Please Choose One from Each Course

STARTERS

Watercress & Arugula Salad

french feta, spiced pine nuts, jicama strawberries & sweet lemon vinaigrette



Escargot

herb butter & grilled crostini



Soup of the Day

ENTREE

Gremolata Crusted Haddock

pancetta-roasted shallot cous cous, asparagus & citrus beurre blanc



Filet of Beef Medallions

goat cheese mashed potatoes, sautéed broccoli & sauce chasseur



Crisp Roasted Breast of Chicken

boursin potato gratin & haricot verts, peach-thyme veloute



DESSERT

Chocolate Eclairs

crème patissiere



Almond Crusted Mango Cheesecake

white chocolate crème anglaise