

RESTAURANT WEEK

Cauliflower Bisque
fennel, almonds and blueberries

Tuna Spring Roll
salad

Porcini Mushroom Ravioli
poached garlic cream sauce

Salmon Provencal
whipped potatoes

French Cut Organic Chicken Breast
roasted shallots and marjoram

Braised Beef Short Rib
amarena cherries, danish blue,
port wine demi-glace

Homemade Desserts

\$45.00 PER PERSON PLUS TAX AND GRATUITY