



Welcome to 106 Kitchen & Bar's Restaurant Week 2011

Please choose one for each course.

☞ First Course☞

Spicy Chorizo & Salt Cod

Souffle potatoes with a chipotle bearnaise

Pan Seared Black Truffle Studded Diver Scallop

*Encrusted with fennel pollen. Served with a quinoa-fennel pilaf,
& vanilla bean butter sauce*

Sauteed Frog Legs

*Served with poblano pepper Mueniere sauce & cilantro
chutney*

☞ Second Course☞

Braised Short Ribs

*With a Southern style barbecue sauce. Served with jalapeno corn bread
& collard greens*

Pan Seared Blackened Catfish

*Served with a Tasso ham-blue cornmeal polenta, grilled asparagus & a
lobster fines
herbs buerre blanc*

Roasted Pork Loin

*Stuffed with an andouille sausage & cornbread stuffing. Served with a
potato-parsnip puree, sauteed haricot vert & a creole veloute sauce*

Smoked Mussel & Lobster Gumbo

*Delicately smoked PEI mussels, lobster meat, chorizo, & okra served with
basmati rice & haricot vert*

☞ Dessert☞

Butterscotch Mousse

With fresh berries

Blood Orange Creme Brulee

Sweet Potato Pie

With a whipped vanilla & marshmallow creme

☞ Please notify your server of any food allergies ☞