

Restaurant Week - Nov 3rd - Nov 12th 2011

Three course prix fixe menu - \$29.95

Shark Bites

Medallions of shark dipped in a light tempura batter then fried crispy and served with a smoked tomato remoulade

~

Squash Caprese Salad

Delicata and Butternut squash with baby spinach accompanied by hand pulled mozzarella, aged balsamic

~

Mushroom Bisque

A blend of forest & farmed mushrooms finished with a drizzle of hazelnut brown butter

~~~~~

## **Tiger Shrimp**

Sauté of tiger shrimp on a bed of creamy mascarpone & oregano polenta with a wilted watercress & red chicory blend

~

## **Game Hen**

Roasted with sage & lemon served with snow peas, roasted garden carrots and boiled red potatoes, finished with a citrus butter sauce

~

## **Flank Steak**

Korean style BBQ flank steak alongside a red rice stir fry complimented by our own pickled kimchi

~~~~~

Pumpkin Cheesecake

Served with brandied egg nog & ginger snaps

Apple Cake

Roasted walnuts covering a caramel butter cream

Cheese Plate

A selection of 2 New England Cheeses with wonton crackers