



Fall Feast Week

Three Courses \$29.95

Starters

Lobster Soup

Fried Tomato & Crispy Bacon Salad

Over greens with a creamy cracked black pepper parmesan dressing.

Entrées

Shrimp Vindaloo

Shrimp sautéed with garlic, ginger, scallions, house curry, coconut milk, onions, peppers and tomatoes, served with jasmine rice.

Grilled Miso Marinated Salmon

On a jasmine rice cake with seared asparagus, shiitake mushrooms and ponzu sauce.

Pecan Crusted Tilapia

Over jasmine rice with organic micro-greens and a white balsamic-red grape vinaigrette.

Desserts

Butterscotch Crème Brulee

Served with fresh berries and a shortbread cookie.

Chocolate Decadence Cake

Rich flour less chocolate cake served warm with house made vanilla bean ice cream and caramel sauce.