

ELEVATED WATERFRONT DINING


Restaurant Week Winter 2025

January 28 – February 9 | Tuesday - Friday | 11:30 am - 3 pm

Three-Course Prix-Fixe Lunch \$35 pp (+ tax & gratuity)

First Course

Caldo Verde GF | (Portuguese Chicken Soup)
lentils, chicken, butternut squash, vegan italian sausage

 **Cherry Panzanella Salad** D|V|N | dried tart & morello cherries,
toasted peasant bread, creamy house ricotta, pinenuts, spring onion,
baby arugula, french breakfast radish, lambrusco vinaigrette

Oysters Rockefeller D|S|GFO | creamy spinach, pernod & lemon breadcrumbs

Second Course

Braised Fig & Cherry Pork Belly Lettuce Wrap P|GFO | cherry blossom shoyu dipping sauce

Lemon-Garlic Chicken & Creamy Orzo D | crispy skinned chicken thighs, spinach, lemon, english peas

Farmer's Salad D|N|GFO | shaved brussels sprouts, tuscan kale, toasted pine nuts, cornbread croutons, feta,
cherries, maple coarse grain mustard vinaigrette

Roasted Chicken Croissant D|N|GFO | cherry laced boursin cheese, caramelized onion, mâche lettuce, roasted pear

Smoked Mozzarella Flatbread D|N | roasted butternut squash puree,
caramelized onion & sage, toasted pumpkin seed & cherry gremolata

Third Course

Limoncello Sorbet V|GF

 **Cherry Ricotta Cheesecake** D|GF | bruléed crisp

Molten Chocolate Cake D | vanilla bean gelato

Featured Cocktail

 **The Southern Gentleman** +15 | woodford reserve bourbon,
chocolate & cherry bitters, demerara, luxardo cherry, cherry wood smoked tableside

D Dairy | N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option