

PRIX-FIXE DINNER

## **STARTERS**

please select one

#### **SOUP DU JOUR**

#### **WEDGE SALAD**

bacon, tomatoes, pickled onion, blue cheese crumbles, buttermilk ranch dressing

#### LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana Padano

#### **VEGETABLE TEMPURA**

tempura battered, chef's selection of local vegetables, chili ponzu sauce

## CRABCAKE\* +9

jumbo lump crabmeat, tartar sauce, petit salad

## LAMB MEATBALLS\* +3

moroccan spices, tomato sauce, tzatziki sauce

# MAIN

please select one

#### PAN-ROASTED FAROE ISLAND SALMON

citrus wild rice, asparagus, crispy Virginia ham chip, ramp pesto cream sauce

#### SOFT SHELL CRAB SANDWICH

brioche bun, french fries, coleslaw, tartar sauce

## **STEAK SALAD**

grilled flatiron, asparagus, mushrooms, spring onions, blue cheese crumbles, buttermilk ranch dressing

## **ROASTED STATLER CHICKEN BREAST**

green beans, baby carrots, spring onions, cranberry beans, au jus

#### **CARROT RICOTTA RAVIOLI**

sorrel cream sauce, herb breadcrumbs

## **ROHAN DUCK CONFIT\*+6**

sweet potato puree, spicy green salad, toasted almonds, cherry balsamic compote

## FILET MIGNON\* +12

6 oz filet, creamed spinach, potato-gruyere croquette, sauce au poivre

**DESSERT** 

please select one

**LEMON POSSET** 

**HOUSEMADE ICE CREAM** 

**SORBET** 

**TWO-COURSE** | choose any two courses

\$32\* per person

**THREE-COURSE** 

\$40\* per person

\*Tax + gratuity is not included. Upcharges will be added to the starting price.

Available for a limited time only. All menu items are subject to change according to seasonality and availability.