

# Seasonal Prix-Fixe \$40

AVAILABLE 5<sup>PM</sup>-6<sup>PM</sup>

## | INTRO |

### CAMELOT CHICKEN

Coconut encrusted chicken tenders, coconut honey mustard, fresh pineapple

### ASPARAGUS SOUP

Fresh asparagus blended with vegetable stock and cream.  
Topped with grilled asparagus, dill crème fraîche, mascarpone and lemon oil

### THE DIRTY CAESAR

Crisp romaine, watercress lettuce, white anchovy, rye crouton, parmesan reggiano, heirloom tomato, confit onion, 8-minute egg, caesar dressing

### HEIRLOOM BEET & GOAT CHEESE SALAD

Roasted beet puree, seasoned goat cheese, spring peas, arugula, frisee, champagne vinaigrette, pickled radish, tarragon crème fraîche

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## | MAIN |

### GRILLED FILET MIGNON

Five-ounce filet mignon topped with spring onion compound butter and demi-glace.  
Accompanied with garlic mashed potatoes and asparagus

### MANGO SCALLOPS

Lightly blackened scallops over coconut lime beurre blanc with mango salsa.  
Accompanied with jasmine rice and steamed haricot verts

### POTATO CRUSTED HALIBUT

Potato encrusted halibut fillet topped with mushroom-sherry cream.  
Accompanied with roasted mushrooms, haricot verts, parsnips, onions and asparagus

### CHICKEN MARSALA

Free-range chicken breast with sweet marsala wine and mushrooms.  
Accompanied with garlic mashed potatoes and roasted carrots

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## | FINALE |

### STRAWBERRY MASCARPONE GELATO

Topped with a pistachio cookie dipped in dark chocolate

### CRÈME BRÛLÉE

Traditional vanilla custard with caramelized sugar crust and fresh berries

### FROZEN KEY LIME TORTE

Key lime white chocolate torte with graham cracker crust and berry coulis