

Spring
RESTAURANT WEEK

April 21-25

\$56pp

pair each
course
with wine
\$30

FIRST

CAMELOT CHICKEN

coconut encrusted chicken tenders, coconut honey mustard

OYSTERS ROCKEFELLER

creamed spinach, garlic herb gratin, parmesan, balsamic reduction

WHIPPED BRIE

apricot jam, pistachio, hot honey, focaccia

Suggested Wine Pairing

VON WILHELM HAUS / SPATLESE RIESLING / MOSEL, GERMANY

SECOND

JULIUS CAESAR

crisp romaine, parmesan reggiano, garlic herb crouton, parmesan crisp, caesar dressing

GREEN BURRATA SALAD

baby spinach, micro arugula, peas, burrata, pistachio, lemon herb vinaigrette

PEA & ASPARAGUS SOUP

roasted garlic creme fraiche, grilled asparagus tips

Suggested Wine Pairing

NAUTILUS / SAUVIGNON BLANC / MARLBOROUGH, NEW ZEALAND

THIRD

FILET MIGNON

5oz filet mignon topped with sun-dried tomato butter, garlic mashed potatoes and asparagus

upgrade to an 8oz Filet for \$25

COASTAL HALIBUT

fingerling potato, haricot vert, melted leeks, lemon tarragon vin blanc

CHICKEN MARSALA

free-range chicken breast, sweet marsala wine, mushrooms, chicken stock, whole butter, garlic mashed potatoes and asparagus

GNOCCHI ARRABBIATA

pomodoro tomato, garlic, chili flake, parmesan, basil

Suggested Wine Pairing

DOMAINE du ROUJOI 'SILEX' / CABERNET FRANC / LOIRE VALLEY, FRANCE