



## RESTAURANT WEEK PRIX-FIXE DINNER | \$60

### STARTERS

CHOICE OF:

#### CAULIFLOWER SOUP **V**

fried maitake mushroom

#### CAESAR SALAD **GF**

little gem lettuce, house caesar, potato chip crumbs, shaved parmesan, cured egg yolk

#### DOLCE SALAD **GF**

mesclun-chicory blend, castelvetro olives, tomatoes, red onions, golden raisins, gorgonzola dolce, champagne vinaigrette

#### WHIPPED RICOTTA **V N**

balsamic and fig preserves, truffle honey, toasted walnuts, focaccia

#### CACIO E PEPE ARANCINI **V**

creamy risotto balls, pecorino and black pepper fonduta

### ENTRÉES

CHOICE OF:

#### SALMON **GF**

butternut squash soubise, sautéed kale, quinoa, apples, raisins, toasted pepitas, pomegranate molasses

#### PAN-ROASTED CHICKEN BREAST **GF**

parmesan sunchoke purée, seared mushrooms, sherry jus

#### SPICE-CRUSTED PORK CHOP **GF**

apple and celery root purée, shaved brussels sprouts, golden raisins, cider & maple agrodolce

#### PAPPARDELLE

butternut sauce, pancetta, crispy sage

#### FILET MIGNON (+\$15)

grilled broccolini, truffle mashed potatoes, crispy onions, bordelaise

### DESSERTS

CHOICE OF:

#### STICKY TOFFEE PUDDING

#### WARM COOKIE SKILLET

#### CHOCOLATE MOCHA CRUNCH TORTE