

BISTRO SELECTIONS

April 9th - April 20th, 2019

ROASTED CAULIFLOWER & FREEKEH SALAD

Golden raisin, mint, lemon Dijon vinaigrette

8

VEAL PORTERHOUSE CHIMICHURRI

Chargrilled twelve ounce veal porterhouse, sautéed fingerling potatoes, heirloom tomato, shallots, red bell peppers, green chimichurri

45

SEARED JUMBO SCALLOPS

Squid ink ravioli, sweet pea, wild ramp, oyster mushrooms, roasted red pepper, garlic chips, lemon beurre blanc

30

SHRIMP & CHICKEN PEANUT PAD THAI

Pan seared shrimp & chicken breast with bean sprouts, garlic, eggs, red rice pad thai noodles, peanut sauce, cilantro, roasted peanuts, lime

28

HEARTS OF PALM CAKES

Crispy griddle fried hearts of palm & artichoke cakes, lemon-garlic spinach, roasted red bell pepper aioli, Chef's vegetable du jour

22

CARIBBEAN JERK PORK TENDERLOIN

Chargrilled Caribbean jerk marinated pork tenderloin, Caribbean rice & beans, green apple salsa, yucca chips

28

