

**FIRST COURSES**

**SEARED SCALLOPS**

*SPRING PEA EMULSION, CRISPY LEEKS  
EIGHT*

**SALMON CAKES**

*BLACK BEAN & CORN SALSA, ROASTED PEPPER RÉMOULADE  
EIGHT*

**LOBSTER BISQUE**

*BUTTER POACHED LOBSTER TAIL & BRIOCHE CROUTON  
SEVEN*

**BEET SALAD**

*GOAT CHEESE CAKE, WALNUT OIL & FRISSE  
EIGHT*

**SPRING VEGETABLE GNOCCHI**

*ASPARAGUS, MUSHROOMS, SHERRY & PARMESAN  
SIX*

**MAIN COURSES**

**LOBSTER & SHRIMP GREEN CURRY**

*BABY CORN, PEPPERS, MUSHROOMS & CABBAGE  
UDON NOODLES, GREEN CURRY BROTH  
TWENTY-FIVE*

**BONELESS ROASTED CHICKEN**

*CRISPY GNOCCHI, BASIL, RED ONIONS, OLIVE OIL  
ROASTED TOMATOES & CHICKEN JUS  
TWENTY-FOUR*

**GRILLED SALMON**

*PARMESAN SOFT POLENTA, BALSAMIC ROASTED PORTABELLA  
WILTED SWISS CHARD, RED PEPPER COULIS  
TWENTY-FIVE*

**HERB CRUSTED BONELESS PORK CHOP**

*MAPLE GLAZED ROASTED VEGETABLES, MASHED POTATOES  
SHALLOT JUS  
TWENTY-FOUR*

**BRAISED LAMB SHANK PAPPARDELLE**

*FENNEL, PEAS, CELERY ROOT, CARROTS  
PEA & MINT COULIS  
TWENTY-TWO*

**4OZ OR 8OZ BEEF FILLET**

*ROASTED TOMATOES, MUSHROOMS, RED ONIONS & SWISS CHARD  
CHEDDAR TWICE BAKED POTATO, RED WINE SAUCE  
TWENTY-SEVEN/THIRTY-THREE*