

Wednesday Evening

Thai Curry Crab Soup with Chive Oil

Irish Point Oyster (PEI) \$24

Organic Mixed Green Salad with Asian Pears, Toasted Almonds, Cranberries, Red Onion, Brie Cheese and Champagne Vinaigrette \$12

Braised Lamb Shank with Garlic Whipped Potatoes, Sauteed French Beans, Onions, Corn and Gorgonzola Sauce \$48

10oz Grilled Elk Chop with Cauliflower Potato Gratin, Roasted Asparagus and Red Wine Sauce \$54

Pan Seared Red Snapper on Parmesan Polenta, Sauteed Spinach, Bacon, Corn and Sherry Tomato Butter \$39

Dessert:

Sorbet: Mixed Berry

Gelato: Coffee with Toasted Almond

Local: Strawberry Macha

Coconut Brownie with Whipped Cream

Raspberry Chocolate Torte with Chocolate Sauce and Whipped Cream

Caramel Cheesecake with Caramel Sauce and Whipped Cream