



October Chef Special Dinners

Friday and Saturday, 6–9pm

Classic Appetizers

- ◆ Salad of Frisée, Bacon, Poached Egg, Walnut Vinaigrette \$ 6.99
- ◆ Pumpkin & Mussel Soup 8.99
- ◆ Seared Scallops, Lentil & Apple Smoked Bacon, Garlic Cream 11.99
- ◆ Braised Veal Cheeks & Turnips au Jus 8.99

Contemporary Appetizers

- ◆ Blood Orange Risotto, Creamy Mussel 8.99
- ◆ Ham Bisque, Melted Gruyere, Croutons, Cornichons Julienne 8.99
- ◆ Spiced Gratin of Avocado & Salt Cod “like in Martinique”, Toast 9.99

Classic Entrees

- ◆ Pan-seared Free Range Chicken, Tomato-Mozzarella-Basil Gratin, Meat Jus 19.99
- ◆ Calves’ Liver, Chestnut-Ginger Puree, Braised Escarole, Red Wine Sauce 19.99
- ◆ Steak & Frites (Angus Rib Eye) 22.99
- ◆ Citrus & Honey Braised Veal Osso Bucco, Risotto Milanese 24.99
- ◆ Hamburger – Cherry Tomato Chutney 11.99

Contemporary Entrees

- ◆ Half-salted Chatham Cod, Lightly Cooked Vegetables & Cockles, Aioli & Anise Sauce, Basil Oil 22.99
- ◆ Marinated Hanger Steak, Creamy Rice Croquettes, Tomato - Avocado “Caviar”, Black Bean-Onion Confit Sauce 19.99
- ◆ Maple Syrup Lacquered Ahi Tuna Steak, Leeks & Miso Sauce 22.99

Wines

Terra Andina Sauvignon Blanc (Chile)

Big Tattoo Syrah (Argentina)

by the Glass \$6.95

Bottles are available from our shelves and cooler at normal retail prices – no restaurant markup nor corkage fee.