



Restaurant Week Spring 2019

Smalls

Crab Corn & Miso Soup, East Coast meets West Coast, corn, miso, crab and cream

Mixed Greens heirloom radish, carrots, red onions, rosemary lemon vinaigrette

Spicy Tuna Roll, sambal aioli, togarashi, cucumber, crunch dynasty, scallion

Calamari, fried with spring onions, tossed with sambal honey lime sauce

PEI Mussels, white wine, sriracha, butter, cilantro, garlic, shallot

VA Oysters on the ½ Shell, strawberry mignonette

Mains

½ Roasted Chicken, cauliflower gratin, gruyere, fines herbs, roasted kale

Blackened Mahi, black eyed pea and corn salad, pickled red cabbage and pineapple, cilantro oil

Crab Cake, creamed corn, pearl onions, sweet potatoes, butternut squash, haricot verts

Hanger Steak, house cut fries, arugula, roasted tomatoes, chimichurri sauce

Vegetarian Quinoa, carrots, chickpea, lemon, mint, spicy tomato sauce, caraway yogurt

Desserts

Chocolate Torte - salted caramel sauce

Strawberry Shortbread - house whip

Gelato & Sorbet - assorted selections