

Restaurant Week Lunch Menu

1st course

Crab and Corn Chowder

Soup of the Day

2nd Course

*Laughing Bird Shrimp atop asparagus, pea, Prosciutto
filled ravioli with a velvety shrimp Veloute*

*Wild Alaskan Sockeye Salmon with warm Cherry tomato
and Basil Confit*

Chicken Picatta with capers tomatoes and fresh herbs

Dessert

White Chocolate Mousse with crystallized ginger

Strawberry Flambé over a lemon Scone Shortcake

*Warm chocolate Fondant cake with Three Berries and
Anglaise*

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