

LUNCH



MENU

CENTER CITY RESTAURANT WEEK 2020

\$20 PLUS TAX PER PERSON

non alcoholic drinks included

GRAND TABLE

daily selection of fresh salads, soup of the day, charcuterie and artisanal cheese

ENTREE

choice of

BRAISED BEEF SHORT RIBS

creamy parmesan polenta, wilted arugula, confit garlic cherry heirloom tomato, red wine demi

ORGANIC REGINETTI PASTA*

sweet corn, fava beans, sweet peppers, arugula pesto

FISH OF THE DAY

Chef's daily selection

*vegetarian option available

DESSERT

daily selection of mini cakes, parfaits and individual desserts

SPIRIT

THE SCOTSMAN | 12

Suntory Toki whisky, rosemary-infused Drambuie, orange bitters, Laphroaig mist

WHAT DREAMS ARE MADE OF | 12

hibiscus-chai-infused Roku gin, house-made sour, sugar, hibiscus sugar rim

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES.
A 20% GRATUITY IS ADDED TO ALL CHECKS WITH PARTIES OF 6 OR MORE

CENTER CITY DISTRICT
RESTAURANT
WEEK

DINNER



MENU

CENTER CITY RESTAURANT WEEK 2020

\$35 PLUS TAX PER PERSON

STARTER

choice of

WINTER VEGETABLE AND BARLEY MINESTRONE SOUP

BABY LEAF SALAD

pear, broccolini, pomegranate, bleu cheese, toasted walnut, honey balsamic dressing

MACKEREL, CALAMARI, AND SMOKED MUSSEL ÉSCABÈCHE

saffron, star anise, pickled shallot, fennel, baby carrot

MAIN

choice of

BRAISED WILD BOAR SHANK

vanilla, celery root purée, roasted purple cauliflower, red port wine braised red cabbage, cardamom jus

PAN-SEARED ICELANDIC ARCTIC CHAR

squash ginger purée, kumquat, endive, roasted turnip, yuzu & thyme bread crumbs

VEGETABLE RAVIOLI

winter kale pesto, mushroom, celery root julienne, toasted pine nut, shaved "Goot Essa" oregano cheddar

DESSERT

choice of

PEANUT BUTTER CHEESECAKE

raspberry coulis, candied peanut

DARK CHOCOLATE POT DU CRÉME

white chocolate mousse, brown sugar tuille

CARROT CAKE

cream cheese mousse, salted caramel sauce

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