



*Restaurant Week October 2017 -*

*Lunch 3 course for \$15*

**Starter:**

**Classic Caesar Salad ~ romaine, herbed croutons, parmesan, creamy anchovy dressing**

**Squash Bisque ~ Bill's butternut squash, sage, maple creme fraiche**

**Entree:**

**Quiche du Jour ~ chef's choice quiche, mixed greens, basil balsamic vinaigrette**

**Sriracha Penne ~ spinach, sriracha cheddar, penne pasta, toasted panko**

**Moroccan Chicken\* ~ moroccan spice, lentil-sweet potato hash, gorgonzola yogurt**

**Striped Bass\* ~ sauted baja striped bass, butternut squash risotto, sage-browned butter**

**Dessert:**

**Pumpkin Roulade Cake ~ maple cream cheese frosting, bourbon raisins**

**Baked Chocolate Pudding\* ~ vanilla ice cream, raspberry coulis**

*Restaurant Week October 2017 - Dinner*

*3 course for \$25*

**Starter:**

**Classic Caesar Salad ~ romaine, herbed croutons, parmesan, creamy anchovy dressing**

**Squash Bisque\* ~ Bill's butternut squash, sage, maple creme fraiche**

**BBQ Polenta\* ~ jackfruit, cherry bbq, polenta, napa slaw, feta**

**Halloumi\* ~ sauteed greek cheese, blueberry, Coveyou baby kale, white balsamic**

**Moroccan Wings\* ~ spiced, baked chicken wings, gorgonzola yogurt**

**Brandade\* ~ John Cross smoked salmon & potato puree, parmesan, crostini,**

**Entree:**

***Striped Bass\* ~ sauted baja striped bass, butternut squash risotto, sage-browned butter***

***BBQ Flank ~ beef flank steak, cherry bbq, gorgonzola bread pudding, napa slaw***

***Sriracha Penne ~ spinach, sriracha cheddar, penne pasta, toasted panko***

***Moroccan Chicken\* ~ moroccan spice, lentil-sweet potato hash, gorgonzola yogurt***

***Pork & Beans\* ~ roasted pork belly, stewed northern beans, tomato, basil, roasted red pepper coulis***

**Dessert:**

**Pumpkin Roulade Cake ~ maple cream cheese frosting, bourbon raisins**

**Baked Chocolate Pudding\* ~ vanilla ice cream, raspberry coulis**

