

Salette **BISTRŌ**

RESTAURANT WEEK \$15 – 3 Course Lunch

1st Course

CLASSIC CAESAR SALAD

romaine, herb croutons, parmesan, anchovy dressing

TOMATO ROASTED CORN BISQUE*

tomato, roasted sweet corn, cheddar and bacon

2nd Course

BEEF KOFTA

house made tzatziki, olive-tomato salsa

ROASTED VEGETABLE PENNE

eggplant, broccoli, brussels sprout, marinated tomato
arugula, fustini's gremolata olive oil

ROASTED CHICKEN PANZANELLA

grilled chicken, grape tomato, feta
mixed olive, romaine
balsamic herb dressing, toasted pita

QUICHE DU JOUR

mixed greens, basil-balsamic vinaigrette

Dessert

LEMON CREAM CHEESE MOUSSE

rhubarb strawberry sauce, oatmeal crumb

CHOCOLATE GANACHE TART*

espresso cream, raspberry sauce

*** AVAILABLE GLUTEN FREE**



RESTAURANT WEEK

\$25 – 3 Course Dinner

Ist Course

CLASSIC CAESAR SALAD
romaine, herb croutons, parmesan, anchovy dressing

TOMATO ROASTED CORN BISQUE*
tomato, roasted sweet corn, cheddar and bacon

PORK BELLY
sriracha honey glaze, roasted corn polenta
roasted arugula, red pepper coulis

SMOKED BEET HUMMUS*
tzatziki, fustini's gremolata olive oil pita chips

BEET CARPACCIO*
mixed greens, honey citrus vinaigrette, raclette

BEEF KOFTA
house made tzatziki, olive-tomato salsa

2nd Course

BRAISED BEEF
bleu cheese polenta, tomato-fennel demi glace
red pepper-mushroom-onion relish

GREEK SALMON
greek rubbed john cross salmon, barley tabbouleh, tzatziki

ROASTED VEGETABLE PENNE
eggplant, broccoli, brussels sprout, marinated tomato
arugula, fustini's gremolata olive oil

ZA'ATAR CHICKEN*
za'atar, pomegranate molasses glaze,
smoked beet hummus, feta yogurt, mixed greens
(substitute duck breast for 4 dollars)

CHAKALAKA BONELESS PORK CHOP *
roasted red pepper-almond-raisin chutney, feta yogurt
saffron-chickpea cous cous

Dessert

LEMON CREAM CHEESE MOUSSE
rhubarb strawberry sauce, oatmeal crumb

CHOCOLATE GANACHE TART*
espresso cream, raspberry sauce

*** AVAILABLE GLUTEN FREE**