



~Restaurant Week 2022~

~3 course prix Fixe Menu \$35~

~Choose 1 from each course~

~Course 1~

French onion soup

Sweet onions caramelized with a rich beef broth, Herb crouton, gooey Swiss & Gruyere Cheeses.

~Or~

Any ½ Salad

Times house, Roasted beet, Kale Caesar or garden.

~Course 2~

Seared Chicken & Ancient Grains Bowl

Sautéed Chicken breast with seasonal vegetables atop a bed of ancient grains & wild rice blend, finished with a roasted garlic cream sauce.

~Or~

Vegetable & Tofu Ancient Grains bowl

Flash fried tofu & fresh seasonal vegetables atop a bed of ancient grains & wild rice blend, finished with a coconut milk & Madras curry broth.

~Course 3~

Any dessert

Limoncello cake, Crème brûlée Cheesecake, Gluten Free Chocolate cake or Flourless chocolate torte