



*The Marine Room*

75<sup>TH</sup> ANNIVERSARY CELEBRATION

## RESTAURANT WEEK

January 17-24, 2016 from 5 to 10 p.m. \$50 per person

### Appetizer

Choice of...

#### Pistachio Panch Phoron Wild Prawns

Tuxedo Barley, Eggplant Chutney, Penny Royale, Pink Grapefruit Dressing

#### Winter Corn ~ Blue Crab Bisque

Almond Coconut Financier, Chile Pearls, Vanilla Oil

#### Local Artisan Lettuce

Tomates Farmstead Atika Cheese, Crabapple, Date Pan Forte, Huckleberry

### Main Course

Choice of...

#### Loch Etive Steelhead Salmon

Macadamia Pesto, Farro, Bosc Pear, Saffron Vya Vermouth

#### Dill Pollen Brioche Crusted Diver Scallops

Multigrain, Kuri Squash, Gooseberry, Kaffir Lime Leaf Infusion

#### Robin's Red Ale Braised Beef Cheeks

King Trumpets, Parsnips, Cipollini, Truffle Hazelnut Gremolata

*Main Course options available for an additional \$10.*

#### Center Cut Angus Filet Mignon

Horseradish Potato Pie, Stilton Blue, Malted Figs, Petit Syrah

#### Lemon Verbena Roasted Maine Lobster Tail

Red Bulgur, Asparagus, Coriander Sprouts, Ginger Miso Butter

#### Togarashi Sesame Crusted Ahi Tuna

Black Rice, Mango, Avocado Fritter, Pinot Gris Hibiscus Infusion

### Dessert

#### Three Sweet Tastes

Godiva Chocolate Liqueur Pot de Crème, Classic Lemon Meringue Tart, and Black Currant Sorbet, Basil Crystals

\*Menu is subject to change. Tax, gratuity, beverage, unless otherwise noted, are not included in prices listed.