

3-Course Dinner Menu

\$39

Available Sunday through Friday 5:30pm- 7:30pm
Subject to blackout dates. See Restaurant for details.

Cannot be combined with any other offers, specials, or promotions.
(icitycerts, Savored and Cheque Mate).

— SMALL PLATES —

COCONUT-MUSHROOM SOUP

Shrimp Toast

Or

LACROIX SALAD

— LARGE PLATES —

PORK BELLY

Smoked Brussels Sprouts, Beech Mushroom, Granny Smith Apple

Or

SALMON

Tangerine, Confit Potato, Dill, Smoked Trout Roe

— DESSERT —

POMEGRANATE

Panna Cotta, Vanilla Cake, Pomegranate-Pear Sorbet

Or

CHOCOLATE

Chocolate Mousse, Cocoa Cake, Frozen Chocolate Milk

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS

3/13/2012

JON CICHON- Executive Restaurant Chef

ADAM LAZARICK- Executive Sous Chef

