



Barrielicious Menu

Friday January 20th-Sunday February 5th 2017

I.S.H. Liscious Salad

Baby Spinach, Radicchio, Lychees, Toasted Pine Nuts, Pomegranate Dressing

Broccoli & Pecorino Ravioli

Wild Boar & Cranberry Sausage, Roasted Red Pepper & Sage Cream Sauce
\$5 surcharge

Normandy Onion Soup

Apple Cider, Thyme Croutons, Cream



Smoked Applewood Dry Rubbed New York Striploin

Fresh Herb Hollandaise Sauce, Yukon Gold Mashed Potatoes, Seasonal Vegetables
10oz-\$5 surcharge / 12oz \$7 surcharge

Lemon Pepper Seared Atlantic Salmon

Tropical Fruit Salsa, Jasmine Rice, Vegetable Bundle

Pan Roasted Chicken Supreme

Button Mushrooms, Pearl Onions, Capers, Marsala Pan Jus, Pearl Barley Sauté, Tomato & Kalamata Olive Salsa

Veal Osso Bucco

Yukon Gold Mashed Potatoes, Veal Demi Glaze, Gremolata



Chocolate Truffle Torte

Caramel Sauce, Whipped Cream & Berries

Key Lime Pie

Raspberry Coulis & Berries

\$30per person + tax and gratuity