



BARRIELICIOUS MENU

Friday January 18th – Saturday February 2nd, 2019

Heritage Greens Salad

Dried Apricots, Candied Pecan Goat Cheese, Blueberries, Sherry Vinaigrette

Pepper Seared “Raw” Yellow Fin Tuna

Kaffir Lime Mayo, Bok Choy Slaw, Tobiko, Sweet Chili Sauce
\$5 surcharge

Wild Mushroom Soup

Black Truffle & Ricotta Pasta, Chili Oil, Cream



Pan Seared 8oz Beef Tenderloin

Green Olive Tapenade, Thyme & Roasted Garlic Jus, Yukon Gold Mashed Potatoes
\$10 surcharge

Grilled Atlantic Salmon

Toasted Pumpkin Seed & Orange-Honey Crust, Lemon Thyme-Riesling Butter

Pan Seared Chicken Breast

Chipotle-Corn Emulsion, Red Pepper & Black Bean Salsa, Jasmine Rice

Butternut Squash Ravioli

Grilled Zucchini, Confit Shallots, Sundried Tomatoes, Olive Oil, Fresh Herbs, Parmesan



Oreo Chocolate Cake

Raspberry Coulis, Berries & Mint

Chai Tea Latte Cream Brûlée

Berries & Almond Biscotti

\$30 per person + tax and gratuity