

# chamber restaurant week

January 21 – 28, 2017



29.95

## Starters

Choice of one of the following

**Black bean soup or soup du jour**

**Caesar Salad**...chopped romaine hearts, garlic croutons, aged Parmesan with Caesar dressing

**Grilled Pear Salad**...baby arugula, dried cherries, Gorgonzola, toasted hazelnuts, with cherry balsamic vinaigrette

**Mushroom Toast**...whipped goat cheese and confit heirloom tomatoes

**Togarashi Spiced Pork Belly**...daikon slaw and yuzu aioli

**Shrimp Spring Rolls**...crispy spring rolls with sweet chili sauce and basil oil

**Tempura Brussels Sprouts**...sriracha bacon aioli

**Cajun Fried Oysters**...jicama slaw and tasso cream

## Entrees

**Grilled Scottish Salmon**...warm farro sauté with toasted pine nuts, sweet potatoes, kale and red peppers, apricot chipotle glaze

**Blackened Mahi**...tomato rice pilaf, herb butter broccolini, red pepper jam

**Fish and Chips**...beer battered triggerfish with salt and vinegar house cut fries and jicama slaw, smoked paprika tartar sauce

**Thai Shrimp Pasta**...bronzed domestic shrimp, rice noodles, Thai coconut curry, and julienne vegetables

**Kentucky Bourbon Flat Iron**...marinated with Knob Creek's finest, brown sugar and bacon grits, and sautéed winter greens

**Boneless Pork Loin Chop**...confit fingerling potatoes, braised red cabbage, apple fennel compote

**Seared Duck Breast**...maple sweet potato puree, hazelnut brown butter haricot verts, cherry port glaze

**Chefs Daily Special**...M.P.

## Desserts

**Pecan Pie**...with Nutella gelato

**Chocolate Mousse S'more**...chocolate mousse with graham cracker crumbs and toasted meringue in a chocolate cup

**"Key West style" Key Lime Pie**...mango and raspberry coulis and whipped cream

**White Chocolate Walnut Pumpkin Blondie**...with brown sugar cinnamon ice cream