

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