

province | Restaurant Week Lunch Menu

Start | choose one

Wild Mushroom Soup | herbed-olive toast
Farm Raised Shrimp and Market Vegetable Salad | orange mojo
Confit Chicken & House Made Tortilla Taco | green cabbage slaw

Main | choose one

Pan Roasted Farm Raised Trout | sweet potato hash, caper vinaigrette
Winter Market Vegetables and Calasparra Rice | shaved manchego
Dietzler Farms Beef and Black Bean Chili | jalapeno cornbread, herbed crema

Dessert | Choose one

Carrot Cake with Cream Cheese and Molasses | honey ice cream, honey-vanilla drizzle
Warm Bosc Pear Cobbler | cinnamon ice cream, pear syrup

22pp

province | Restaurant Week Dinner Menu

Start | choose one

House Smoked Salmon Tartare Parfait | avocado, cucumbers, chive crema
Dietzler Farms Beef and Black Bean Chili | jalapeno cornbread, herbed crema
Roasted Wild Mushrooms and Market Winter Vegetables | orange mojo

Main | choose one

Pan Roasted West Coast Petrale Sole | mashed potato cake, cara cara orange vinaigrette
Gunthorp Farms Duck Confit | white beans, piquillo peppers, braised greens
Market Winter Squash Calasparra Rice | roasted garlic, shaved manchego

Dessert | Choose one

Carrot Cake with Cream Cheese and Molasses | honey ice cream, honey-vanilla drizzle
Warm Bosc Pear Cobbler | cinnamon ice cream, pear syrup

32pp