

Restaurant Week

Lunch

August 2010

20.10 per person

APPETIZER

Chilled carrot soup with passion fruit gelée

Hoegaarden and lime ceviche with shrimp, cilantro, ravioli crisps (add \$3)

A new look at the classic Belgian potato salad
With bacon, green beans and eggs

ENTRÉE

Lemon sole with capers beurre blanc, creamy spinach mashed potato & vegetable spaghetti (add \$3)

Duck confit a la orange with multi-colored carrots & sweet potato waffle

BBQ mussels

With basil oil, thyme, onions, garlic butter, Saison beer & Belgian Fries

DESSERT

Café liégeois

With homemade vanilla ice cream, espresso, whipped cream

Bavarois à la Vanille

With rhubarb & strawberries



Restaurant Week

Dinner
August 2010
35.10 per person

APPETIZER

Chilled carrot soup with passion fruit gelée

Salmon tartare

With avocado sauce, crème fraiche & herb salad

Quail confit,

salad roulade with poached quail eggs
& white truffle cream sauce (add \$6)

ENTRÉE

Grilled halibut filet

with buttermilk potatoe purée, artichoke bottoms,
tomato concasse, baby bok choy &
herb green sauce (add \$6)

Chicken chorizo roulade

green pepper corn sauce, green peas
& Anna Delma's cabbage salad

Mussel plate

With Black sea bass with mussels,
ratatouille & white wine

DESSERT

Virginia peach crumble

With hot & cold ice cream popsicle

Chocolate & Beer

With raspberry beer popsicle

