



FATHER'S DAY LUNCH

3-COURSES \$75 plus 16% grats

Includes a free glass of Beer (Caybrew, Hopnosis) or

Wine (white: Chardonnay, Sauvignon Blanc, red: Valpolicella, Malbec)

APPETIZERS

LOBSTER BISQUE (cd, gf)

lobster and brandy bisque, lobster bites, tomato oil

GARLIC SHRIMP (cd, gfo)

garlic and peri-peri shrimp, olive crumb, toasted sourdough (gfo)

PEAR & GORGONZOLA (cd, cn, gf)

pear carpaccio, caramelized pear, Gorgonzola, candied walnuts, white balsamic dressing

ENTREES

SNAPPER (gfo, cd)

pan-seared local snapper fillet, blue mussels, spiced apple velouté, confit leeks, fingerling potatoes, crispy fried capers (gfo)

CHICKEN MARSALA (gf, cd)

roasted 'airline' chicken breast (with a thyme-butter marination), Dauphinoise potato, Sicilian Marsala wine & mushroom cream sauce

SCALLOP RISOTTO (gf, cd, cc)

pan-seared Alaskan scallops, Champagne & bouillabaisse risotto, black tobiko 'caviar'
option: swap scallops for 4oz poached lobster tail

ROAST BEEF (cd, gfo)

hand-carved roast beef, roast potatoes, roast carrots & parsnips, broccolini, Yorkshire puddings (pop-overs), herb stuffing, beef jus, horseradish cream

DESSERTS

STRAWBERRY CUP (ve, gf)

strawberries 4 ways – fresh, candied, meringue, sorbet

CHOCOLATE SUNDAE (v, cd)

vanilla gelato, torn chocolate brownie, chocolate sauce, Oreo crumbs

CRÈME BRULÉE (v, cd, gf)

passion fruit, sugar crisp brulee

v = vegetarian, ve = vegan, cc = contains celery, cn = contains nuts, gf = gluten free, gfo = gluten-free option.
Please advise your server of any dietary restrictions. A 16% gratuity will be added to final checks.