

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

Restaurant Week Prix Fixe Dinner Menu

-Appetizers-

Cheddar Chipotle Sweet Potato and “Bacon” Soup

creamy sweet potato, chipotle and cinnamon spice, Kilchurn Estates Krystal cave aged cheddar and ginger braised pork belly

Georges Bank Sea Scallops

grilled rosemary skewered sea scallops, charred tomato “steak” and balsamic syrup

Smoked Duck and Pear

smoked Maple Leaf Farms duck breast, white wine poached Bartlett pear, mache and broken red currant vinaigrette

Kale and Quinoa

baby kale, fine herb quinoa, roasted beets, baby carrots, sunchoke, shaved pecorino and white balsamic vinaigrette

-Entrees-

Ponzu Salmon

soy-citrus glazed salmon, Asian chili noodle salad, snap peas, carrots and yuzu marmalade

Boneless Pork Chop

brined and grilled 10oz pork chop, bacon and brussel sprout casserole, spaghetti squash and apple cider reduction

Braised Beef Brisket

slow braised beef, horseradish mashed potatoes, baby vegetables, cabernet reduction and crispy shallots

Monkfish Saltimbocca

Prosciutto di Parma, lemon-parsley spaetzle, escarole and tomato confit

-Desserts-

Pumpkin Cheesecake

salted caramel spiced pecans and maple whipped cream

“Late Harvest” Summer Peach Crème Brulee

caramelized sugar crust, candied peach and lady finger cookie

Chocolate Bread Pudding

warm ganache, berries and vanilla ice cream

\$35 per person

Chef Bradley McCoil

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

Restaurant Week Prix Fixe Lunch Menu

-Appetizers-

Brie and Pear

*poached Bartlett pear, warm brie cheese, baby kale leaves,
broken red currant vinaigrette and crispy carrot*

Rhode Island Stuffed Quahog

hourico, Portuguese sweet bread stuffing, garlic butter and sweet pepper relish

Cheddar Chipotle Sweet Potato Soup

*creamy sweet potato, chipotle and cinnamon spice,
Kilchurn Estates Krystal cave aged cheddar*

-Entrees-

Grilled Chicken Flatbread

*curried chicken, grilled flatbread, cumin tomato chutney, fall harvest corn, arugula,
caramelized sweet onion, feta and paneer cheese*

Italian Beef Sandwich

*slow braised beef, giardiniera, pepperoncini, provolone cheese,
crusty Italian roll and dipping jus*

BBQ Pork Belly

roasted BBQ glazed pork belly, slow cooked brown beans, cole-slaw and cornbread

Fish and Chips

*lightly battered and deep fried Atlantic haddock, parsnip carrot chips,
kale slaw, lemon and tartar sauce*

-Desserts-

Pumpkin Cheesecake

salted caramel spiced pecans and maple whipped cream

“Late Harvest” Summer Peach Creme Brulee

caramelized sugar crust, candied peach and lady finger cookie

Chocolate Bread Pudding

warm ganache, berries and vanilla ice cream

\$16 per guest

Chef Bradley McCoil