

THE SAFARI ROOM

Restaurant Week *Prix Fixe Dinner Menu*

Appetizers

House Smoked Maple Leaf Farms Duck Breast

mango chutney, frisee and maple-bourbon glaze

Lobster stuffed Morrel Mushrooms

asparagus and lemon-butter soft scramble emulsion

Roasted Beet and Granny Smith Apple Napoleon

arugula, grilled ricotta salata and aged balsamic syrup

Entrees

Seared Yellowfin Tuna

miso-mirin glaze, stir fry baby vegetables, ginger scented sticky rice, and wasabi butter

Grilled Flat Iron Steak

grilled yukon rounds, cipollinni onion jam and porcini demi-glace

Pesto Swordfish

lemon-pepper spaetzle, charred roma tomatoes, crispy kale and caper berry compound butter

Roasted Statler Chicken Breast

warm german potato salad, pencil asparagus, blistered cherry peppers and cracked peppercorn sauce

Desserts

Chocolate Lava Cake

sponge cake with molten chocolate center, topped with hazelnut praline and vanilla sauce

Frozen Sabayon Three Ways

pineapple, guava and coconut frozen custards with phyllo crisps

\$35 per person

Chef Bradley McCoil

**Raw meat and shellfish, or products not cooked to recommended internal temperatures may increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your servers attention.

THE SAFARI ROOM

Restaurant Week *Prix Fixe Lunch Menu*

Appetizers

Asparagus Soup

creamy asparagus puree, crumbled krystal cheddar and pancetta bits

Kale and Quinoa Salad

Kale, herb quinoa, shaved red onion, cherry tomatoes, cherry peppers, lightly dressed with a white balsamic vinaigrette

Entrees

Carne Asada

authentic beef tacos with pico de gallo, shredded cotija cheese, savory poblano pepper slaw

Grilled Chicken "Waldorf"

grilled chicken, roasted new potatoes, dried cherries, pecans, shaved jicama, crispy carrot strands, raddichio and romaine hearts dressed with dill yogurt

Porketta Ciabatta

roasted dry rubbed pork loin, house giardiniera roasted tomatoes and burrata on a toasted ciabatta roll

Newport's Po'boy

local clams, drumhead cabbage, pickled cucumbers, brioche and cajun caper aioli with house kettle chips

Desserts

Strawberry-Vanilla Bean and Basil Tart

Flourless Hazelnut Chocolate Bande

\$16 per person

Chef Bradley McCoil

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