

# RESTAURANT

# WEEK

## APPS

### **BLACKENED SHRIMP SALAD**

With fizzy fruit, candied pecans and a raspberry champagne vinaigrette.

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### **SHE CRAB BISQUE**

A creamy she crab bisque with a hearty Cajun shrimp and three cheese macaroni fritter. Topped with fresh green onion and cream sherry.

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## ENTREE

### **BRAISED BEEF SHORT RIBS**

Slow braised short ribs in a savory red wine reduction on a bed of rosemary garlic mash potato and rainbow carrots.

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### **SEARED SCALLOPS**

Golden seared sea scallops with pea and carrot purees, grilled asparagus on a bed of vegetable rice pilaf.

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## DESSERTS

### **PANNA COTTA**

A berry gastrique swirled cream custard with fresh fizzy fruit and a mint chocolate drizzle.

### **BELGIUM**

### **BANANAS FOSTER**

Cinnamon Belgium waffle with rum caramel covered bananas topped with fresh cream.