

A decorative illustration on the left side of the menu. It features a green vine that starts at the bottom, winds upwards, and ends in a small yellow flower. The vine is adorned with several autumn leaves in shades of yellow, orange, and brown. At the bottom of the vine is a large, orange pumpkin with a green stem and leaves. The entire illustration is set against a white background.

THE SAFARI ROOM

RESTAURANT WEEK LUNCH MENU

-Appetizer Course-

SPLIT PEA SOUP

Pancetta Lardons, Mint Oil, Lavender Crème

BABY KALE SALAD

Ruby Beets, Herb Quinoa, Golden Raisins, Spicy Pumpkin Seeds,
Honey Comb-Lemon Vinaigrette

-Entrée Course-

SHEPHERD'S PIE

Spiced Lamb, Twice Cooked Potatoes, English Peas, Last Harvest Corn

"SOUP AND SANDWICH"

Tomato-fennel-Eggplant Soup, Brioche and Jarlsberg Melt

ATLANTIC FISH SANDWICH

Pickled cabbage Slaw, Butter Lettuce, Caper Aioli, Parsnip- Carrot Fries

-Dessert Course-

PUMPKIN MAPLE CHEESECAKE

Spiced Chestnuts, Sage Chantilly Cream

WARM APPLE COBBLER

Vanilla Bean Ice Cream

-\$16 per person-

A decorative illustration on the left side of the menu features a green vine with several autumn leaves in shades of yellow, orange, and brown. At the bottom of the vine is a large, detailed orange pumpkin with green leaves. The vine continues horizontally across the bottom of the page, adorned with more autumn leaves.

THE SAFARI ROOM

RESTAURANT WEEK DINNER MENU

-Appetizer Course-

SPLIT PEAS

Seared Scallops, Smoked Pancetta Lardons, Mint Oil

BABY KALE SALAD

Ruby Beets, Herb Quinoa, Golden Raisins, Spicy Pumpkin Seeds,
Honey Comb-Lemon Vinaigrette

SMOKED MAPLE DUCK

Huckleberry Jam, Toasted Pecans, Baby Frisse

-Entrée Course-

MARINATED FLAT IRON

Butternut-Swiss Chard Gratin, Cave Aged Cheddar, Crunchy Cipollini

MONKFISH AND BACON

Cauliflower Puree, Crispy Asparagus, Orange-Fennel Marmalade

BRAISED PORK SHANK

Potato-Celery Root Soubise, Collard Greens, Charred Tomato Jus, Bourbon "Gravy"

WALNUT CRUSTED SEABASS

Charred Sweet Potatoes, Melted Leeks, Apple Cider Buerre Blanc

-Dessert Course-

PUMPKIN MAPLE CHEESECAKE

Spiced Chestnuts, Sage Chantilly Cream

PECAN PRALINE TART

Walnut Brittle, Elderberry Coulis

WARM APPLE COBBLER & VANILLA BEAN ICE CREAM

\$35 per person