

THE SAFARI ROOM

AT OCEANCLIFF HOTEL

Restaurant Week Dinner Menu

-Appetizers-

Grilled Peaches and Burrata

Recla Speck, Eight Year Aged Balsamic, Tossed Rocket Greens

Tuna and Rice Bites

Togarashi Blacked Tuna, Crunchy Koho Rose, Ginger-Sweet Corn-Tomato Relish

Potato and Leek Bisque

Cornmeal Belly Clams, Pancetta Lardons, Truffle Crème Fraiche

-Entrees-

Brined Roasted Rack of Pork

Slow Cooked Collards, Buttered Parsnips, Port Wine Jus

Grill Smoked Skirt Steak

Caramelized Shallots, Nicola Potatoes, Shaved Radish Root, Grated Horseradish-Crème Fraiche

Day Boat Skate Wing

Fennel-Onion Confit, Crispy Grit Fries, Nicoise Olive Tapenade Sauce, Preserved Lemon

Seared Sea Scallops

Heirloom Tomato, Shaved Spring Onion, English Pea Puree Sweet Basil-Rucola Salad

-Desserts-

Butler selection of fresh desserts

\$35 per guest

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

AT OCEANCLIFF HOTEL

Restaurant Week Lunch Menu

-Appetizers-

Roasted Beet and Farmstead Blue

Local Mosh, Pine Nuts, Pickled Onion

Potato and Leek Bisque

Pancetta Lardons, Truffle Crème Fraiche

-Entrees-

Lobster and Brioche

Fresh Lobster Meat, Kale Slaw, Pickled Cucumbers, Buttery Brioche, Cajun-Caper Aioli, Dill Kettle Chips

Chili-Ginger Carnitas

White Corn Tortillas, Sweet Corn Tomato Relish, Crumbled Cotija Cheese, Citanthro-Mint Salad

Almond Dusted Skate Sandwich

Herb Baguette, Fennel-Onion Spread, Slaw, Caper-Dill Mayo, Carrot-Parsnip Fries

Tandoori Chicken Flatbread

Garlic Naan, Paneer Cheese, Raita Sauce, Slow Cooked Tomato Chutney, Shaved Onion, Roasted Peppers

-Desserts-

Butler selection of fresh desserts

\$16 per guest

Chef Bradley McCoil

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