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

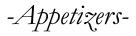
\$35 per guest

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



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, Citantro-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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