

# THE SAFARI ROOM

## AT OCEANCLIFF HOTEL

### *Restaurant Week Dinner Menu*

#### *-Appetizers-*

##### **Grilled Peaches and Burrata**

*Recla Speck Ham, Eight Year Aged Balsamic, Tossed Rocket Greens*

##### **Tuna and Rice Bites**

*Togarashi Blackened Tuna, Crunchy Sushi Rice, Ginger-Sweet Corn, Tomato Relish*

##### **Potato and Leek Bisque**

*Cornmeal Belly Clams, Pancetta Lardons, Truffle Creme 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-Creme 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-*

##### **Milk Chocolate Mousse**

*Dark Chocolate Tulip Cup, Fresh Berries, Vanilla Chantilly*

##### **Strawberry Cheese Cake**

*Ginger-Strawberry Compote, Graham Cracker, Mascarpone Cheese, Philly Cream Cheese*

##### **Fresh Berries Tart**

*Vanilla Bean Pastry Cream, Shortbread Tart Shell, Fresh Berries, Apricot Glaze*

*\$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 Creme Fraiche*

### -Entrees-

#### **Lobster and Brioche**

*Crispy 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,  
Cilantro-Mint Salad*

#### **Almond Dusted Skate Sandwich**

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

#### **Tandoori Chicken Flatbread**

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

### -Desserts-

#### **Milk Chocolate Mousse**

*Dark Chocolate Tulip Cup, Fresh Berries, Vanilla Chantilly*

#### **Strawberry Cheese Cake**

*Ginger-Strawberry Compote, Graham Cracker,  
Mascarpone Cheese, Philly Cream Cheese*

#### **Fresh Berries Tart**

*Vanilla Bean Pastry Cream, Shortbread Tart Shell,  
Fresh Berries, Apricot Glaze*

\$16 per guest

Chef Bradley McCoil

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