

Salvation Cafe
Restaurant Week Fall 2017
Pre Fixe Menu

appetizers

chickpea and artichoke hummus
cucumber gremolata, cauliflower and pita chips

goat cheese en croute
pear jam, crispy prosciutto, watercress, pistachio & honey mustard

roasted potato and leek bisque
applewood smoked bacon lardons, sourdough crouton + sherry gastrique

asparagus salad
green and white asparagus, citrus segments, toasted almonds, shallot, radish, baby arugula, rye crouton, parmesan and white truffle vinaigrette

entrees

tandoori lamb meatloaf
cauliflower puree, roasted fingerling potatoes, baby carrots, english peas, tzatziki and mint thyme demi

lemon rosemary brick chicken
parsnip puree, applewood smoked bacon & shallot roasted brussels sprouts + bourbon cranberry chutney

roasted root vegetable & tempeh curry
snap peas, baby spinach, red curry coconut broth, dried cherries, pistachios, jasmine rice, mung bean sprout, cilantro and apple slaw + grilled naan bread

olive oil & thyme seared tuna
tri colored cauliflower florets, english peas, baby carrots, cracked pepper parmesan polenta + watercress salad

dessert

chocolate banana purses
vanilla strawberry coulis, banana dust + ginger ice cream

peanut butter cake
pretzel streusel, black grape jam, vanilla ice cream

toasted coconut panna cotta
chocolate covered almonds + cherry sorbet