



CALEB'S

AMERICAN KITCHEN

BYO

Restaurant Week 2016

Sunday, March 20 – Friday, March 26

Three-Course Prix-Fixe Menu

\$30 per person *(tax and gratuity not included)*

Starter

(select one)

Harvest Salad (GF)

spring greens, greenhouse heirloom cherry tomatoes, house made fresh mozzarella, fresh basil, oven dried tomato vinaigrette

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Miso Carrot Ginger Soup (GF)

coconut cream, micro cilantro, spiced almonds

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Duck Confit Flatbread

ricotta cheese, oyster mushrooms, caramelized onions, fresh arugula

ENTRÉE

(select one)

Pan Seared Barramundi

faro pilaf, mashed roasted cauliflower

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Lamb Shank (GF)

mashed red bliss potatoes, rosemary cabernet a jus

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Creole Jambalaya

scallop, sea bass, chicken, andouille, rice

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Lancaster County Roasted Chicken Breast (GF)

pounded thin, topped with butternut squash ratatouille, mashed red bliss potatoes

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Tofu (V) (GF)

faro pilaf, mashed roasted cauliflower

DESSERT TRIO

Flourless Chocolate Cake (GF), Toffee Crumble Ice Cream (GF),
Risotto Rice Pudding (GF)