



CALEB'S

AMERICAN KITCHEN

BYO

Restaurant Week 2017

Sunday, March 5 – Thursday, March 9

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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Apple Smoked Bacon Flatbread

ricotta cheese, purple fingerling potato, oyster mushrooms, caramelized onions, fresh arugula

ENTRÉE

(select one)

Sustainable Atlantic Salmon (GF)

grilled, honey-ginger glazed, corn, edamame and squash succotash, coconut sticky rice

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Lamb Shank (GF)

braised, fettuccini, wild mushrooms, rosemary cabernet a jus

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Creole Jambalaya

scallop, sea bass, chicken, andouille, rice

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Lancaster Chicken Breast (GF)

BBQ grilled, pineapple and roasted peppers, candied plantains, red pepper, coconut sticky rice

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Tofu (V)

faro pilaf, mashed roasted cauliflower

DESSERT TRIO

Trio of Flourless Chocolate Cake (GF), Toffee Crumble Ice Cream (GF),
White Chocolate Raspberry Cheesecake (GF)