



CALEB'S

AMERICAN KITCHEN

BYO

Restaurant Week 2018

Three-Course Prix-Fixe Menu

\$35 per person (tax and gratuity not included)

FIRST COURSE

(select one)

Harvest Salad (GF)

spring greens, greenhouse heirloom cherry tomatoes, cucumbers, carrots, toasted almonds, strawberry balsamic vinaigrette

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Wild Mushroom and Brie Bisque (GF)

candied walnuts

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Apple Smoked Bacon Flatbread

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

MAIN COURSE

(select one)

Sustainable Atlantic Salmon (GF)

grilled, soy-sriracha glazed, sweet corn edamame succotash, coconut sticky rice

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Surf & Turf

petit filet, crab cake, smashed bliss potato, roasted vegetables, house-made steak sauce, NOLA remoulade

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Pappardelle Bolognese

slow roasted pork, fresh pappardelle, slow roasted tomato reduction, basil, parmesan

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Tofu Skewers (V)

grilled with yellow peppers, sweet onions, cherry tomatoes, coconut sticky rice, soy-sriracha glazed

DESSERT TRIO

Flourless Chocolate Cake (GF),

Toffee Crumble Ice Cream (GF),

White Chocolate Raspberry Cheesecake (GF)