



CALEB'S
AMERICAN KITCHEN

BYO

Restaurant Week 2019
Three-Course Prix-Fixe Menu
\$35 per person *(tax and gratuity not included)*

Starter

(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

ENTRÉE

(select one)

Sustainable Atlantic Salmon (GF)

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

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Surf & Turf

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

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Pork Tenderloin

grilled, smashed bliss potato, sweet corn and edamame succotash,
wild mushroom demi-glace

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Tofu (V)

grilled, coconut sticky rice, soy-sriracha glazed,
salad of cucumbers, caramelized onions, roasted red pepper

DESSERT TRIO

Trio of Flourless Chocolate Cake (GF),

Toffee Crumble Ice Cream (GF),

White Chocolate Raspberry Cheesecake (GF)