



October Tasting Menu

3 courses for \$23

1st Course

Pear, Roquefort and Walnut Salad with arugula, red onion and lemon oil (GF)

Bistro Salad our house salad of crisp baby greens, fire roasted tomatoes, cucumbers, red onion & croutons, a sprinkle of feta cheese and our bistro vinaigrette (GF without croutons)

Classic Caesar Salad

with garlicky croutons and shaved Parmesan reggiano (GF without croutons)

Haricots Verts 'Fries' with a citrus aioli dipping sauce

Shrimp Tempura with hoison tamari dipping sauce,

Crispy Sesame Fried Calamari with a lime tamari dipping sauce

2nd Course

Tempura Sea Scallop and Basil Shrimp

Bistro Backfin Crabcake & Pan Seared Sea Scallop with a citrus parsley aioli (GF with scallops only)

Chicken Angel Hair Pasta organic free range chicken, wild mushrooms with gorgonzola, sun-dried tomatoes and pecorino

Grilled Hoisin-Applejack Pork Tenderloin hoisin and brandy marinated pork tenderloin with gingered cranberry applesauce, haricots verts & mashed potatoes (GF)

Grilled Portobello Mushroom 'Filet' served with goat cheese, wilted spinach, roasted red peppers and mashed potatoes (GF)

Grilled Organic Salmon with a ginger soy sauce (GF)

New Zealand Lamb Chops + \$5

Three All Natural New Zealand Lamb chops with gorgonzola port sauce (GF)

Grilled Certified Black Angus Filet Mignon +\$5

4 oz filet with a cabernet morel demiglace (GF)

All served with veggie du jour and Bistro mashed potatoes unless otherwise noted.

3rd Course

Caramel or Chocolate Sundae - One scoop with walnuts and whipped cream

1/2 of our Black Walnut Crusted Cheesecake drizzled with caramel and topped with walnuts

1/2 of Stacy's Famous Carrot Cake