



# 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)