



Lunch Prix Fixe
TWENTY FOUR DOLLARS

First Course

Roasted Vidalia and cipollini soup with spring vegetables

Sautéed tiger shrimp with caponata
and smoked cockle vinaigrette

Main Course

Hawaiian candy striped marlin with miso-soy broth;
baby bok choy and udon noodles

Rabbit pot pie with braised pork belly and Swiss chard

Dessert

Chocolate decadence cake with orange blossom ice cream;
raspberries and wild strawberry anglaise

Espresso scented crème brûlée with lemon sorbet