



CHEF ARIEL DOWNTOWN DINING WEEK MENU

Shrimp and Tomato Bruschetta

Tiger prawns, tomato, parsley, onion, garlic, virgin olive oil, balsamic vinegar and a touch of orange juice and grated orange peel

Five Onion Cream Soup

Leek, yellow onion, garlic, shallots and green onion. Served with Asiago and aged Cheddar Cheese toast. Garnished with chive

Pork Tenderloin Moutard

Pork Tenderloin baked with Gruyere Mozzarella and Emmenthal Cheese. Served with baby parsley potatoes and Porta Bellini mushrooms sautéed in white wine and herbs and a sauce of mustard, cream and Calvados

Mount Boucherie Pinot Noir B.C Canada (served chilled)

OR

Filets of Red Snapper with Chipotle Butter .

Red Snapper marinated in orange and lemon juice, dusted with flour, pan fried and topped with Chipotle Butter.

Served on a Jasmin rice ring with mixed vegetables

Mantua Bay Sauvignon Blanc New Zealand

Crepes Suzette served with chocolate and coffee ice cream

A: Choice of appetizer or soup with choice of entree \$15.00

B: Choice of appetizer or soup, choice of entrée, dessert and a 4 oz glass of wine with entree \$25.00