

JANUARY 30 & 31

To Start: MOORISH SPICED  
CHARGRILLED PORK & GRAPE  
KABOBS (gf)

For Dinner: MOROCCAN BRAISED  
LAMB SHANK Served with Cous  
Cous, Sautéed Swiss Chard, Roast  
Butternut Squash & Harissa ... or  
SPICY CHICK PEA STEW  
With Tomato, Cilantro, Onions,  
Garlic, Celery, Carrots, Butternut  
Squash & Swiss Chard. Served with  
Basmati Rice & Harissa. (gf, vegan)

For Dessert:  
TIRA MISU PARFAIT



FEBRUARY 1 & 2



To Start:  
SEARED SCALLOP

Atop parmesan risotto with  
sugar snap peas & fried leeks (gf).

For Dinner:

SAUTEED DUCK BREAST

With Strawberry-Rhubarb Gastrique,  
Parmesan Crusted Polenta and

Seared Asparagus ... or

FETTUCCINI "CARBONARA"

Handmade Fettuccini Noodles  
tossed with sauce of Parmesan,  
Cream & Egg Yolks. Topped with  
Shiitake "Bacon" & Asparagus (veg).

For Dessert: RUBY RED  
GRAPEFRUIT GRANITÈ.