



NOVA RESTAURANT WEEK 2017

MARCH 20 - MARCH 27

FIRST

Sear Ahi Tuna Tostada 10

Grilled flour tortilla, seared ahi tuna, black bean and quinoa salad, jalapeno battered avocado, kale slaw with cumin-lime dressing, pico de gallo, cilantro crema

Pan Seared Pork Belly Confit 8

Pork Belly Confit scented with star anise, braised kale and collard greens, orange bbq glaze, baby sprouts, ginger soy dressing, frizzled carrots

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MAIN

Applewood Smoked Bacon Wrapped Salmon 16

Wild Rice & Quinoa Hash-grilled eggplant, kale, roasted mushrooms, roasted peppers-wilted baby spinach with brown garlic, fried brussel sprout petals, pea shoots, balsamic cream

Red Chile Braised Pork Shank 18

Braised kale & collard greens, sweet potato puree, pickled red onions, fried leeks

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DESSERT

The Elvis Experience 8

Banana mousse, sugar biscuit, peanut butter sauce, chocolate syrup, roasted peanuts, chocolate chips, whipped cream, peppered bacon

Strawberry-Apricot Shortcake 8

Orange sugar biscuit, whipped cream, mint

