



Auspicious August



Seafood Bisque Cup 4²⁵ Bowl 6²⁵

Asparagus Arugula Soup Cup 4²⁵ Bowl 6²⁵

African Pineapple Peanut Stew 5⁹⁵

African Inspired Stew of Pineapple, Peanut, and Kale, Served with Couscous

Flat Bread 10⁰⁰

A Wonderfully Thin Crust Slathered with Basil Pesto then Scattered with Crumbled Feta Cheese, Ripe Black Olive, Artichoke Hearts, and Fire Roasted Red Pepper Enthusiastically Baked and Served Hot and Yummy

Pâté 10⁰⁰

A Delightful Country Style Pâté of Duck, Dried Cranberries, Dried Apricots and Pistachios Accompanied by Croustades, Cornichons, Spicy Brown Mustard and Swedish Lingonberries

Baked Brie 10⁰⁰

A Petite Wheel of Brie Cheese Baked until Warm, Soft, and Yummy, Glazed with Ken's Homemade Jalapeno Glaze, Served with our Fresh Baked Rhythm Bread

Lamb Shank¹ 21⁰⁰

Lamb Shank Slowly Braised until Melt in Your Mouth Tender, Bathed in a Succulent Lamb Demi-Glace Sauce

Stuffed Chicken¹ 20⁰⁰

Chicken Breast Bursting with Figs, Dates, Goat Cheese, and Pistachios, Splashed with a Coconut Curry Orange Sauce

Barbecue Pork Shank¹ 22⁵⁰

A Substantial Pork Shank Slow Cooked in Our Special Tangy Barbecue Sauce Until Delightfully Tender

Tonight's Fresh Fish²

Kingklip 22⁰⁰

Halibut 31⁰⁰

Trout 19⁰⁰

Salmon 20⁰⁰