

DINNER

Spring Restaurant Week

29.95

1st course
(please choose)

Prosciutto Wrap Figs

Stuffed with brie and topped with ginger apricot glaze and a light dusting of curry

Pan Roasted Chick Peas

Glazed with coconut over fried yucca chips topped with alfalfa sprouts and pickled carrot and cucumber

Kale Salad

With roasted red beets, gala apples, gorgonzola, toasted almonds and ginger balsamic

2nd course
(please choose one)

Grilled Atlantic Sea Scallops

Over micro greens with shaved easter egg radish, fried sweet potato and a pomegranate gastrique

Sesame Fried Tofu Quinoa Bowl

With stir fried vegetables in a black tea infused broth topped with pickled carrots and cucumber

Korean Spiced Grilled Rack of Lamb

With a black tea plumb sauce over quinoa and charred bok choy drizzled with asparagus oil

Dessert
(please choose one)

Orange Chocolate Glazed Flourless Cake

With a blood orange compote

White Chocolate Cranberry Ice Cream Cookie Sandwich

With cabernet cranberry syrup

BLUE MERMAID
island grill

