

## LUNCH

Spring Restaurant Week  
16.95

### 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

### 2<sup>nd</sup> 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

