

# Avant-Gôût

Restaurant



## Dinner



## Starters

Bruschetta with olives, sun dried tomatoes, garlic & goat cheese	\$8
Pear poached in red wine with Arugula, Goat cheese and toasted walnuts	\$10
Shaved Red Beets with field greens, Parmesan cheese and honey basil dressing	\$10
Romaine hearts with homemade Caesar dressing, sun dried tomato, pancetta crisp	\$10
Tiger Shrimps Sautéed in leeks and garlic, finished with white wine, butter and cherry tomatoes	\$16
House cured Beef Carpaccio Served with arugula salad, shaved Grana Padano and truffle oil	\$16
Escargots Flambeed with Pernod and Brandy in lemon butter with mushrooms and crostini	\$14
Grilled Calamari with marinated in chilli and curry spices served with green Salad	\$14
Caprese on bed of roasted pepper with mint presto, served with greens	\$14

## Pastas

Angel Hair with grilled chicken, sun dried tomatoes and black olive tomato sauce	\$22
Linguini with Tiger shrimps, scallops, shitake mushroom, cherry tomatoes, basil, white wine garlic sauce	\$29
Ricotta potato gnocchi with your choice of gorgonzola cream or tomato sauce	\$22
Agnolotti filled with mushroom and goat cheese in a cream arugula sauce	\$22
Rigatoni Bolognese with wild mushrooms	\$22

## Entrees

Moroccan spiced slow braised Lamb shank with dried fruits served with mashed potatoes	\$26
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Beef Short Ribs braised in red wine and veal jus, finished in port reduction served with mashed potato and vegetables	\$30
Veal Parmigiana: breaded veal cutlet topped with tomato ragout and Fontina cheese served with tomato herb linguini	\$25
Rack of Lamb marinated in Rosemary-Dijon mustard, drizzled with lamb jus served with mashed potatoes and seasonal vegetables	\$32
Handmade Crab Cakes with mango Salsa and aioli sauce served with mixed greens salad	\$18
Veal Limone: with capers lemon butter served with linguine garlic aioli	\$25
Grilled Provimi Liver in a Zinfandel and caramelized onion jus with frites	\$25
Mixed Grilled of Prawns, Sea Scallop and Calamari with white wine tomato garlic butter on greens	\$34
Oven roasted blackened Chicken Breast with pan jus served with mashed potatoes and vegetables	\$24
Fresh Atlantic Salmon grilled or Tagine style with saffron white wine lemon butter with new potatoes and vegetables	\$25
Steak Frites (10 oz. AAA Angus Striploin) with green peppercorn sauce	\$35