

West Coast Provisions

October 2018 Restaurant Week Menu

First Course:

Crab & Corn Miso Soup: East Coast meets West Coast, corn, miso, cream, crab

Red & Gold Beet Salad: arugula, goat cheese, pistachios, honey & white balsamic vinaigrette

Spicy Tuna Roll: sambal aioli, togarashi, cucumber, scallions

Calamari: fried with spring onions, tossed with sambal honey lime sauce

PEI Mussels: white wine, sriracha, butter, cilantro, garlic, shallot, toasted bread

VA Oysters on the ½ Shell: strawberry mignonette

Second Course:

Roasted Chicken: cauliflower gratin, gruyere, fine herbs, sautéed kale

Salmon: quinoa, chickpeas, fava beans, lemon, mint, beet puree

Fish Tacos: fried grouper, pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli

Steak Frites: hanger steak, house cut fries, arugula, roasted tomatoes, chimichurri sauce

Vegetarian Quinoa: chickpeas, fava beans, lemon, mint, beet puree

Third Course:

Chocolate Torte: salted caramel sauce

Cheesecake: fresh berries