

Foti's Restaurant Week Menu

**\$25 per person,
not including tax, gratuity or beverages.**

Menu available from 5pm

Appetizers

Local parsnip, leek, potato and apple soup spiked with curry and ginger

Steamed fresh mussels
with a herb, local cider, tomato and saffron sauce

Mixed Baby Greens Salad
with local pickled onion, radish, fresh greens and strawberries
tossed in a strawberry citrus vinaigrette with tomato caviar

Entrees

Pan Seared North Atlantic Cod
over crispy coconut rice with pan roasted haricot verts,
finished with a habanero and cashew butter

Traditional Beef Bourguignon
a rich stew consisting of onions, carrots, mushrooms, celery and tomato
served over Robechon cheese whipped potato

Citrus braised Roasted Chicken
on a sundried tomato and basil orzo and duo colored wax beans
finished with a roasted citrus buerre blanc

Foti's Fettucine
Sundried tomato, mint, onion, garlic and roasted red peppers
in a savory feta cream sauce

Desserts

Blood Orange Sorbet with fresh blueberries and meringue crumble

Smoked Nutella bread pudding
with Nutella dust and vanilla ice cream