

Pond House Café

## **\$12 Two Course Prix Fixe Lunch**

Entrees

**Salmon Cake** - *watercress salad & cilantro aioli*

**Chorizo Potato & Caramelized Onion Emanada** - *pico, sour cream & chimichurri*

**Panzanella** - *cucumber, tomato, red onion & feta salad with house made tomato pie*

Dessert

**Root Beer Float**

**Vanilla Bean Crème Brûlée**

**Kitchen Sink Bread Pudding with Caramel Sauce**

## **\$30 Three Course Prix Fixe Dinner**

First Course

**Kale Caesar Salad**

**Tuna Poke**

**White Gazpacho**

Entrees

**Thai Mussels** - *coconut curry & basmati rice*

**Strip Steak Frites** - *chimichurri & patatas bravas*

**Moroccan Lamb Top Round** - *fried fruit cous cous*

Dessert

**Chocolate Crème Brûlée**

**Shortcake with Cardamom loaf**

**House Made Sorbet with Biscotti**

## **\$40 Three Course Prix Fixe Dinner**

First Course

**Crispy Pork Belly Salad** - *watercress, pickled turnips, miso vinaigrette*

**Pond House Sampler** - *mini crab cake; deviled egg with cajun shrimp salad; potato cake with house cured gravlax*

**Crispy Brussel Sprouts** - *goat cheese, pecans, pickled cranberries, honey & balsamic reduction*

Entrees

**Short Rib Pappardelle**

**Seared Diver Scallops** - *carrot turnip mousse & Mexican street corn relish*

**Seared Duck** - *over Pond House ratatouille*

Dessert

**Profiteroles** - *house made ice cream, chocolate sauce*

**Chocolate Crème Brûlée**

**Cherry Clafoutis** - *house made vanilla bean ice cream*