

Tin Angel • Restaurant Week 2017

A Three Course Dinner ■ ■ ■ \$ 24.17

Things we like to cook and eat



FIRST COURSES (pick one)

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Chilled cucumber & melon soup

Grilled & Chilled Asparagus Salad: *Local tomatoes, radish and cucumber with dill crème fraîche*

Tempura Fried Avocado: *with chipotle crema*



ENTREE COURSES (pick one)

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Roasted Bell Pepper: *Stuffed with wild & white rice, cranberries, almonds, Porcini and Shitake mushrooms and mire poix served on tomato coulis and frisée*

Chicken Souvlaki: *Grilled with lemon, oregano & vegetables; Tzatziki sauce. With sun-dried tomato rice pilaf*

Pan Roasted Swordfish: *with pistachio pesto. Arugula and zucchini crudo & tomato coulis.*



DESSERT COURSES (yes, pick one • one more time)

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Blueberry Almond Shortcake & Mascarpone cream

Mango Vanilla Bean Crème Brûlée

Tin Angels' Signature, Devilish Chocolate Cake



*** PRICE DOES NOT INCLUDE TAX OR TIP**

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