

# C A B A N A

## Restaurant Week January 2018

**3 Course Meal \$29.<sup>18</sup>**  
**Wine Flight with Each Course \$15.<sup>18</sup>**

### Starter

Wine: 10 Span Chardonnay or Pinot Gris 9

**Lobster Bisque 8**  
with chive oil

**Wedge Salad 10**  
with blue cheese crumbles, bacon, grape tomatoes,  
fried black-eyed peas and drizzled with a Balsamic reduction

**PEI Mussels in Saffron Broth 13**  
in a white wine cream sauce

### Entree

Wine: 10 Span Pinot Noir or Cabernet Sauvignon 9

**Pan Seared Scallops 21**  
over a wild mushroom risotto, Gorgonzola cream sauce  
and spring peas

**Roasted Lamb Chops 26**  
with fingerling potatoes, roasted baby carrots  
and a mint demi glaze

**Pork Belly 24**  
topped with cotten candy sitting on a  
bed of winter root vegetables

### Dessert

Wine: La Marca Prosecco or  
Quady Essencia Orange Blossom Muscat Dessert Wine 8

**Apple Tart with Vanilla Bean Ice Cream and Sea Salt  
Caramel Sauce 8**

**Chocolate Lava Cake with Vanilla Bean Ice Cream 8**

