

THE MEWS CLASSIC DINNER MENU

Appetizers

<i>Roast Pumpkin Soup with Goats Cheese Crostini</i>	\$24
<i>Warm Mozzarella Salad ~ Grilled Fresh Local Buffalo Mozzarella with Red Onion, Tomato & Caper Berry Salsa</i>	\$28
<i>Classic Caesar Salad with garlic Croutons & Parmesan Shavings</i>	\$26
<i>Carpaccio of Beef Tenderloin with Thyme infused Extra Virgin Olive oil, Capers and Shaved Parmesan</i>	\$42
<i>Fresh Local Tuna Tartare served with a Spiced Fruit Salsa & Basil Oil</i>	\$40
<i>Pan Fried Shrimp with Apple Chutney & Tamarind Glaze</i>	\$38
<i>Warm Confit of Duck served with Apple Rösti, Arugula and Balsamic Reduction</i>	\$42
<i>Seared Chicken Livers with a Port & Raspberry Vinegar reduction</i>	\$32

Main Courses

<i>Blackened Catch of the Day with Parsley New Potatoes, Roasted Butternut Squash, Flavoured with Basil Oil and Fennel Seeds and Tzatziki</i>	\$68
<i>Pan Roasted Breast of Chicken served with a fresh Wild Mushroom Risotto, Pesto Oil and Crisp Green Vegetables</i>	\$74
<i>Seared Grouper Steak with Crushed New Potatoes ~ Nut Brown Butter, Caper & Lime sauce</i>	\$73
<i>Seared "rare" Yellow Fin Tuna on Yam Mash with Buttered Broccoli and Sauce Vierge</i>	\$78
<i>Lamb Shank Osso Buco served with Buttery Cabbage, Creamed Potato & Braised Reduction</i>	\$76
<i>Grilled Tiger Shrimp with a Sun Dried Tomato & Saffron Risotto, finished with a Bell Pepper Emulsion</i>	\$75
<i>Pan Fried Breaded Veal Schnitzel served with Lemon Wedge & Zucchini Fritz</i>	\$82
<i>Grilled Fillet of US Tenderloin ~ Thick Cut Fries, Sautéed Mushrooms and a Peppercorn Sauce</i>	\$95
<i>Thai Green Shrimp Curry with Coriander Rice, Fried Basil & Grilled Zucchini</i>	\$78
<i>Mixed Seafood Alfredo with Spinach Fettuccine & Parmesan Shavings</i>	\$75
<i>"De Cecco" Penne with Sautéed Shiitake & Button Mushrooms in a Wild Mushroom Fumet finished with Truffle Oil</i>	\$60