

Loft Dinner Menu

Appetizers

(a selection of three)

Traditional Corn Tamale

gulf shrimp cream, red peppers, avocado

Grilled Portobello “Steak”

balsamic sauce, chick pea fries

Peeky Toe Crab Salad

shaved fennel salad

“Mixed Grill”

Margues sausage, pork belly and sweet Italian Sausage

grain mustard, cornichons

Asian Plum Marinated Hanger Steak

radish sprout salad

Teka Roll

yellow fin tuna, cucumber, wasabi, soy sauce

Soup of the Day

Salads

(a selection of 2)

Endive and Watercress Salad

citrus mint vinaigrette

Traditional Caesar Salad

Romaine hearts, parmesan, anchovies

Baby Arugala Salad

orange segments, shaved parmesan, lemon

Main Plates

(a selection of three)

Murray's Chicken "Cassoulet"

white beans, pancetta, garlic sausage, aioli

Peppered Venison Sirloin

wild mushroom mashed potatoes, Pinot noir gastrique

Grilled Atlantic Salmon

celery root puree, caramelized pearl onions, garlic and kalamata essence

Grilled Marinated Shoulder Tenderloin

spaghetti squash, cambazola cream, roasted creamer potatoes

Seared Maine Sea Scallops

Pappardelle pasta, wild mushrooms, white truffle oil

Desserts

(a selection of three)

Chocolate Truffle Tart

chantily cream, fresh mint syrup

Warm Pumpkin Bread Pudding

caramel sauce, vanilla gelato

Frozen Banana Mousse

chocolate covered banana skewers

Lemon Poppy Seed Cake

lemon curd, seasonal fruit

Seasonal Crème Brûlée

Assorted Sorbets and Gelatos