



***Safari Room at OceanCliff  
Restaurant Week Lunch Menu***

**Starters**

Asiago Tortellini Soup  
*Fresh Chicken Stock, Fresh Herbs and Seasonal Vegetables, Basil Oil*

Fire Grilled Bruschetta  
*Roasted Garlic, Sweet Vine Ripe Tomatoes, Mixed Herb Salad*

**Entrée**

Wild Mushroom Risotto  
*Parmesan Creamed Risotto, Arugula Micro Greens, Truffle Oil*

Antipasto Salad  
*Prosciutto di Parma, Fresh Mozzarella, Vine Ripe Tomato, Tossed in a Light Basil Vinaigrette*

Mussels di Polenta Provencal  
*Baby Spinach, Capers, Spicy Tomato Cream Sauce*

**Dessert**

Chocolate Hazelnut Gelato  
*Served with Almond Biscotti*

Mango Sorbet  
*Served with Sugar Guafrette*

**\$16.00 per person**



***Safari Room at OceanCliff  
Restaurant Week Dinner Menu***

**Starters**

Asparagus & Artichoke Ravioli  
*Heirloom Tomatoes, Toasted Pinenuts, and Brown Butter*

Watercress Salad  
*Black Mission Figs, Sweet Roasted Peppers, and Crumbled Cranberry Stilton,  
Tossed with a Maui Onion Vinaigrette*

**Entrée**

Braised Short Ribs  
*Wild Mushroom Veal Au Jus, Creamy Parmesan Polenta*

Macadamia Nut Crusted MonkFish Medallions  
*Honey Roasted Macadamia Nuts, Romanesco Cauliflower Puree, Ginger-Carrot Emulsion*

Pear and Saga Blue Cheese Stuffed Pork Tenderloin  
*Chipolini Mash, Caramelized Leeks, Sherry Cream Sauce*

Mandarin-Soy Glazed Alaskan Coho Salmon  
*Sea Salted Edamame, Scallion and Pea Shoot Salad*

**Dessert**

Irish Crème Brulee  
*Bailys Infused with Almond Biscotti*

Carrot Cake  
*House Made with Cream Cheese Frosting*

**\$30.00 per person**

