

The Charcoal POWER LUNCH

Atlantic Salmon Tartare
Capers, red onion, garlic crostini with
balsamic reduction

Baked Globe Artichokes
Sweet onions and peppers, rocket greens,
caper tomato vierge

Braised Short Rib of Beef
Pearl onions, double smoked bacon,
whipped potato, porcini veal broth

Basil Pesto Haddock
Pan greens, red onion, Pecorino cheese,
sundried tomato and black olive vinaigrette

Goat Cheese Agnolotti
Wilted spinach, caper berry tapenade,
smoked tomato fondue

\$17
(with a house-made Power Bar to-go)

Petite Sweet
\$4
Layers of pistachio pudding and deep
chocolate custard

Suitably Paced
Crafted for today's lifestyle

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