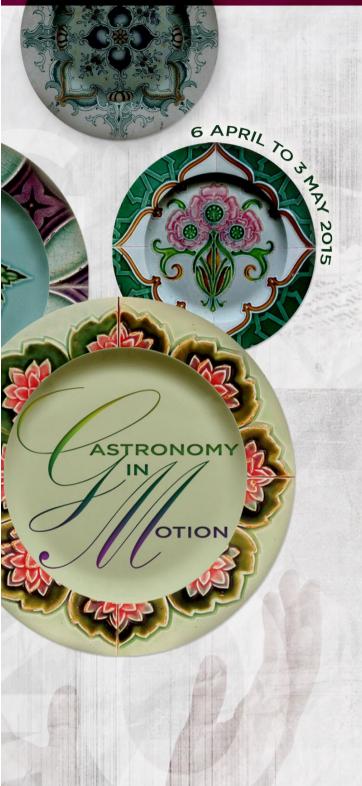
A CELEBRATION OF CULINARY DIVERSITY





bar-roque grill wgs featured menu *includes a glass of alsatian riesling

alsatian tarte flambée
thin-crust pastry w/ assorted toppings
or
iceberg salad
w/ crudités, sesame & ginger dressing
or
char-grilled octopus salad
w/ piperade & tomato salad, romesco sauce

choucroute royale
suckling pig done 6 ways, w/ home-made sauerkraut
or
n.z. clams casserole
nz little-neck clams, garlic pork sausage, mushrooms &
spinach, white wine broth

oxtail beef pie braised oxtail in puff pastry

"mom's" recipe apple pie
w/ milk ice-cream
or
piña colada panacotta
w/ tropical coulis, pineapple & infused rum
or
classic profiteroles
w/ milk ice-cream & chocolate sauce

2 courses \$58++ 3 courses \$68++

EPICUREAN DELIGHTS 14 to 25 <u>April 2015</u>

FINE CUISINE | GREAT WINE | UNIQUE DINING

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