



# THE SMITH

RESTAURANT & BAR

WE SUPPORT  
LOCAL, NATURAL,  
SUSTAINABLE &  
ORGANIC PRACTICES  
WHENEVER  
POSSIBLE

## ✦ RESTAURANT WEEK DINNER \$55 ✦

*available January 16<sup>th</sup> - January 22<sup>nd</sup>*

### STARTERS

#### CITRUS & AVOCADO SALAD

winter lettuces, toasted seeds, white balsamic vinaigrette

#### RAW BAR SAMPLER

selection of oysters + chilled shrimp

#### RICOTTA GNOCCHI

truffle cream

### MAIN COURSES

#### BUTTERNUT SQUASH SCHNITZEL

braised red cabbage, cremini mushrooms, melted leeks, caraway,  
dijon beurre blanc

#### WILD ATLANTIC COD

slow roasted potatoes, scampi breadcrumbs, shellfish herb broth

#### ROASTED CHICKEN

black truffle polenta, brandied hen of the woods mushrooms

### DESSERT

#### DARK CHOCOLATE BROWNIE

hazelnut hot fudge, candied cocoa nibs, whipped cream

#### STICKY TOFFEE PUDDING

skillet baked, medjool dates, vanilla ice cream