



THE SMITH

RESTAURANT & BAR

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

RESTAURANT WEEK DINNER \$59

available January 20th - February 5th

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

* These items are cooked to order. Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Please alert your server of any food allergies, as not all ingredients are listed on the menu.