

Paper Station Bistro

Restaurant Week

February 28th - March 8th, 2020

LUNCH

2 courses, \$15

1st Course (choose one)

Forest Floor Soup - roasted mushrooms, stewed leeks, cream, Marsala, chives, Fustini's truffle oil

Time's House Salad - kale, quinoa, avocado, pecans, goat cheese, lavender-citrus vinaigrette

Monte Cristo Egg Roll - ham, Swiss, pickle, maple, crispy egg wrap, strawberry-basil coulis

2nd Course (choose one)

Quiche - caramelized onion, bell pepper, basil, goat cheese, egg custard baked in a pie crust, served on a bed of mixed greens & balsamic vinaigrette

Corned Beef Hash - braised corned beef brisket, diced potato, onion, poached egg, hollandaise sauce

Beet Salad - roasted beet, mandarin orange, pistachio, feta, spinach, arugula, Nutella-orange vinaigrette

DINNER

3 courses, \$25

1st Course (choose one)

Forest Floor Soup - roasted mushrooms, stewed leeks, cream, Marsala, chives, Fustini's truffle oil

Time's House Salad - kale, quinoa, avocado, pecans, goat cheese, lavender-citrus vinaigrette

Labneh - Greek yogurt smear, kalamata olives, garlic confit, Fustini's orange oil, herbs, naan bread

Salame & Almonds - shaved wild boar salame, marcona almonds, Fustini's leek oil, crostini

2nd Course (choose one)

Pork Tenderloin - pan seared medallions, pickled apple, roasted Brussels sprouts, potatoes, bacon vinaigrette

Salmon Salad - North Atlantic salmon, roasted beet, mandarin orange, pistachio, feta, spinach, arugula, Nutella-orange vinaigrette

Chicken Gnocchi - chef rolled potato gnocchi, chicken breast, mushrooms, cream, Soul Springs micro greens

Dessert (choose one)

Heath Bar Blondie - with vanilla ice cream, toffee pieces

Coconut Rice Pudding - with rum soaked golden raisins and candied pecans

