



Daniels Restaurant Week

October 16th – 22nd

\$20.17... Amuse Bouche, Entrée & Dessert

\$30.17... Amuse Bouche, Appetizer, Entrée & Dessert

\$40.17... Amuse Bouche, Appetizer, Entrée, Dessert & Glass of Wine or Beer

\$50.17... Amuse Bouche, Appetizer, Entrée, Dessert, Glass of Wine or Beer &

\$20.00 Gift Certificate To Go

Appetizers

Soup Of The Day...With Garnish

Daniels Salad...Bibb Lettuce, Black Truffle Vinaigrette

Caesar Salad...House Dressing, Shaved Parmesan

Meatballs...Roasted Local Tomato Sauce, Parmesan Cheese

P.E.I. Mussels...Coconut Milk, Red Curry, Cilantro, Chilies, Won Ton

Root Vegetable Gazpacho...Carrot Sorbet, Cucumber – Ginger Jus

Tame Game...Pheasant Ravioli, Duck Leg, Pork Belly, Hunter's Sauce

Local Cheese Board...Apple – Horseradish Jam, Nut & Seed Bread

Entrées

Roasted Airline Chicken...Garlic – Parmesan Crusted,

Natural Reduction, Whipped Potatoes

Pork Roulade...Sausage – Spinach Stuffing, Pink Peppercorn – Cranberry Glaze,

Mashed Sweet Potatoes

Vegetarian “Tofu Scallops”...Old Florida Bay Marinated Tofu, Purple Potato Cake,

Garlic Herb Beurre Blanc

Roasted “Faroe Island” Salmon...Feta – Olive Crusted, Mediterranean Rice, Pepperoncini Cream

New York Strip Steak...Wild & Tame Mushroom – Truffle Demi, Roasted Fingerling Potatoes

Daniels Burger “Au Poivre”...Black Pepper Bacon, Fried Egg, Bourbon Dijonnaise, White Cheddar

(Chips Or Pasta Salad)

Desserts

Chocolate Brownie...Bacon "Snow," Bourbon Caramel

or

Pumpkin Pie Mousse...Spiced Shortbread Crumble, Cinnamon Whipped Cream

All entrees comes with our house made Daniel rolls & butter