



ONE COURSE DINNER

Protein

- Braised chicken with white wine, bacon, onions and mushrooms 25
- Slow roasted porketta 26
- Braised beef shanks 29
- Fig and red wine braised lamb shanks 40
- Butter and Grand Marnier braised whitefish 27
- Panko crusted eggplant stack topped with a roasted red pepper sauce 23
- Roasted cauliflower steak with an olive relish 23

Starches

- House spiced dusted Roasted mini potatoes
- Creamy mashed cauliflower
- Horseradish and garlic mashed potatoes

Vegetables

- Steamed vegetables tossed in garlic and dill butter
- Glazed carrots with tarragon

THREE COURSE PLATED DINNER (add \$8 to the prices above)

1st course - salad

- Baby spinach with garden vegetables, sprouts and our house dressing
- Apple, melon, endive and arugula with a creamy tarragon dressing

2nd course - mains

- As stated above

3rd course - desserts by Nicole

- To be discussed.

At The Motley Kitchen we shop for and make everything fresh, according to your choices. Should you wish for substitutions, we will require a 48 hour notice. In some cases - specific cuts of meats in particular – we will require 72 hours.