



Black Bass Hotel

RESTAURANT WEEK 2018

Soup of the Day

Cream of Wild Mushroom Soup

Artisan House Mix

Baby lettuces, orange segments, candied walnuts, hard-cooked egg and sliced red onions; with a strawberry-rhubarb dressing

Baby Spinach Salad with Warm Portobello Mushroom

Balsamic vinaigrette, goat cheese and toasted almonds

Classic Caesar Salad

Chopped romaine leaves with anchovy, Locatelli cheese and garlic croutons



Pork Belly Confit

Sweet potato caramel, sorghum butter and toasted pepitas

Stilton Tart

With green apple slaw and candied walnuts

Salt and Peppered Crispy Squid

With shallot, garlic and sweet pepper cracklings

Jumbo Lump Crab Cake

With roasted red pepper beurre blanc and fresh basil coulis

Seared Asparagus with Tasso Ham

In a Creole Meuniere with Locatelli cheese



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Ginger Glazed Salmon Fillet

With celery root purée, smoked tomato coulis and arugula salad

Shrimp Crusted Cod

Roasted asparagus, sweet peppers, piquillo aioli and Spanish fried rice

Pan Seared Barramundi

With white bean purée, sundried tomato tapenade and roasted red pepper sauce

Grilled Hanger Steak

Creamy polenta, charred asparagus and red peppers with balsamic reduction

Ancho Glazed Grilled Pork Chop

With sweet potato purée and roasted pineapple salsa

Classic Beef Bourguignon

Slow cooked filet tips with Yukon gold mashed potatoes and roasted baby carrots

Wild Mushroom Ravioli

With smoked garlic and rosemary cream



Triple Chocolate Mousse Torte

Layered dark, white and milk chocolate with a raspberry compote

Buttermilk Pana Cotta

With confit blood orange and pine nuts

Olive Oil Cake

With mascarpone cream and lemon syrup

Prix Fixe \$35.00 per person | Dinner Hours 4:30 – 9:00 pm