

Moro's Table

Winter Prix Fixe Menu

Wednesday and Thursday

2 courses \$25

3 courses with dessert \$30

First Course

SOUP DU JOUR

POMMES FRITES with spiced aioli

TEMPURA CALAMARI with sweet chili glaze

CRAB & SHRIMP CAKES with rémoulade and tortilla slaw

MUSSELS with spicy red curry ginger

MUSSELS with smoked bacon and mushroom

TEMPURA SHRIMP ROLL with napa cabbage

SPICY TUNA ROLL

ROASTED BEET SALAD with baby greens
local goat cheese, candied pecans and lemon
vinaigrette

BABY GREENS with julienne jicama, cucumber,
radish and ginger miso dressing

VEGETABLE ROLL with cucumber, jicama, carrot,
avocado, cabbage and ginger

Second Course

FRIED CHICKEN with mashed potatoes,
broccoli, sweet corn and chicken sauce

GRILLED SIRLOIN STEAK with sweet potato
gratin, roasted carrots, broccoli
and sauce bordelaise

PAN-SEARED DUCK CONFIT
with orange-ginger sauce, chinese
mustard, sweet soy and roasted potatoes

BRAISED BEEF RIB with garlic mashed potatoes
and roasted carrots

TERIYAKI BROILED SALMON
with creamed leeks, potatoes, english peas
and cucumber salad

GARLIC & HERB CRUSTED BAKED COD
with roasted potatoes, spaghetti squash, carrots
and broccoli

GRILLED ANGUS BURGER
with smoked bacon, new york cheddar and pommes frites

Sweet Ending

FRESH BAKED MADELEINES
flavored with citrus and brown butter

CRÈME BRULÉE with fresh berries

WARM APPLE EMPANADAS
with candied pecans and salted caramel gelato

TRIO OF SORBET SCOOPS
ask about our current flavors

CHOCOLATE AND CROISSANT BREAD PUDDING
with vanilla anglaise

PAVLOVA (BIG BAKED MERINGUE)
with chantilly cream, strawberry sauce and
fresh berries

CARAMELIZED BANANA CREAM TART
with linzer cookie crust, chocolate gelato and
toasted hazelnuts

CHOCOLATE MOUSSE CAKE
with mocha gelato