



Sugar Cakes Patisserie

\$35 DINNER

First Course - Appetizer Selection

SHRIMP SPRING ROLL THAI CHILI SAUCE

WARM GOAT CHEESE WITH ARUGULA, HONEY MAPLE WALNUT,
CHAMPAGNE VINAIGRETTE

SOUP OF THE DAY

Second Course - Entree Selection

TROUT ALMANDINE. LEMON BUTTER,
BROWN WILD RICE AND SAUTEED MIXED VEGETABLES

SALMON RISOTTO. GRILLED ASPARAGUS AND PORTOBELLO MUSHROOM

SWISS CHICKEN CORDON BLEU.
CRUSH BACON, MUSHROOM, SHERRY TOMATO, CHIVE. GARLIC MASH

Third Course - Dessert Selection

CHOOSE FROM OUR DESSERT SPECIALTIES OF THE DAY

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