

# madisens



*Welcomes you for an evening of fine dining*

## *Salad*

*Micro Greens & Garden Vegetables with Goat Cheese & Balsamic Vinaigrette*  
10

## *Starters*

*Nova Scotia Lobster & Brandy Bisque with Giant Tiger Prawn*  
12

*Crispy Duck Spring Roll with Papaya Chutney & Vegetable Slaw*  
14

*Five Spiced Diver Scallop with Prosciutto, Caviar & Raspberry Gastrique*  
14

## *Entrees*

*Pistachio & Dijon Crusted Rack of Lamb with Carrot-Ginger Reduction*  
39

*Beef Tenderloin on Red Creamers with White Truffle, Porcini Sauce*  
38

*Diver Scallop & Giant Prawn Skewers with Lemon-White Wine Beurre Monte*  
38

*Garam Masala Crusted Halibut Cheeks with Citrus-Pink Peppercorn Butter*  
35

*Duck Confit with Chocolate Port Sauce*  
32

## *Desserts*

*White Chocolate Blueberry Crème Brûlée*  
10

*Dark Belgian Chocolate Mousse with Raspberry Compote*  
10

*Pineapple Cheesecake with Roasted Pineapple Caramel Sauce*  
10

*Thank you for dining with us,  
Mitchell Shafer, Executive Chef*

