

## **2024 LENTEN GOURMET FISH MENU**

### **FEB. 16<sup>TH</sup> BUTTER ROASTED HALIBUT**

Friday, February 16 — Warm Sweet Potato Salad / Butter Roasted Halibut with Asparagus

### **FEB. 23<sup>RD</sup> HONEY GARLIC GLAZED SALMON**

Friday, February 23 — Baby Kale and Brussels Sprout Salad / Honey Garlic Glazed Salmon with Basmati Rice

### **MAR. 1<sup>ST</sup> CRAB STUFFED LEMON SOLE**

Friday, March 1 — Mixed Green Salad, Toasted Goat Cheese Rounds / Crab Stuffed Lemon Sole with Asparagus

### **MAR. 8<sup>TH</sup> HALIBUT PROVENCAL**

Friday, March 8 -Arugula, Sugar Snaps, Asparagus, Goat Cheese, Garlic Herb Vinaigrette / Halibut, Tomato, Kalamata Olive, Casareccia

### **MAR. 15<sup>TH</sup> PARMESAN CRUSTED CHILEAN SEA BASS**

Friday, March 15 — Roasted Garlic & Black Kale Caesar Salad / Parmesan Crusted Chilean Sea Bass

### **MAR. 22<sup>ND</sup> SALMON WELLINGTON**

Friday, March 22 — Haricots Verts / Salmon Wellington

**WINE PAIRINGS AVAILABLE EACH WEEK. SEE ANGELA AT THE BFM WINE SHOP.**

**\*ALL DINNERS MUST BE RESERVED BY 11AM THE DAY BEFORE WITH A CREDIT CARD. PICK UP IS AT 5 PM.  
MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY.**