



thyme autumn prix fixe menu

Sunday – Thursday
4pm-9pm

\$34.95

Friday - Saturday
4pm-5:30pm

STARTERS

ROASTED CORN BISQUE
or SOUP OF THE DAY

ORGANIC AUTUMN GREENS

Grape Tomatoes, Champagne-Walnut Vinaigrette

FUJI APPLE & ENDIVE SALAD

*Shaved Stilton Cheese, Candied Walnuts
Dried Cranberries, Cider Vinaigrette*

BARBEQUED DUCK TACOS

Mango Slaw, Chipotle Aioli, Potato Gaufrette

POINT JUDITH CRISPY CALAMARI

*Baby Arugula, Red Onion
Peach Sweet Chili Vinaigrette*

CRISPY JUMBO-LUMP CRABCAKE* +4

Jicama & Apple Slaw, Chipotle Aioli

WARM BRUSSELS SPROUT & KALE CAESAR

*Warm Shaved Brussels Sprout, Organic Kale
Caesar Dressing, Crispy Parmesan Toast*

FRESH RICOTTA RAVIOLI

Fire Roasted Red Pepper Coulis, Shaved Piavé Cheese

PRINCE EDWARD ISLAND MUSSELS

White Wine Fresh Herb Broth, Garlic Croustade

ENTREES

PAN-ROASTED CHICKEN

*Fingerling Potato, Roasted Corn, Asparagus
Baby Carrot, Red Wine Reduction*

HOMEMADE PAPERDELLE

*Slow-Braised Short Rib Ragout
Roasted Vegetable Ratatouille, Shaved Parmesan*

SEARED SEA SCALLOPS & GRILLED JUMBO SHRIMP* +7

*Wild Mushroom & Asparagus Risotto
Chive Buerre Blanc*

GRILLED LAMB CHOPS* +6

*Julienned Summer Squash & Red Pepper
Sweet Potato Timbale, Saba Balsamic*

LONG ISLAND DUCK BREAST* +7

*Caramelized Pear, Baby Spinach
Pine Nuts, Cassis Demi-Glace*

SEARED FILET OF SALMON

*Forbidden Black Rice, Bok Choy
Baby Carrot, Coconut Soy Buerre Blanc*

FRESH RICOTTA CAVATELLI

*Oven-Roasted Tomatoes, Spinach
Fresh Ricotta, Basil Walnut Pesto*

WOOD-FIRED DOUBLE CUT PORK CHOP

*Oven-Roasted Sweet Potato Mash
Sautéed Organic Kale, Red Wine Reduction*

DESSERTS

CHOCOLATE TRUFFLE TORTE

FRESH FRUIT PLATE

BOURBON-GLAZED BANANA BREAD PUDDING

CRÈME CARAMEL

CARAMELIZED APPLE TART

*Denotes additional fee - Sorry, No Sharing or Substitutions Please - Not permitted on parties of 10 or more or Holidays
20% gratuity added on parties of 8 or more - Menu & pricing subject to change, based on availability