



## Appetizers

Soup. Daily 8

**Ahi tuna roll.** Avocado, pepper, cucumber, wasabi mayo 14

**Spicy shrimp.** Whipped sweet yam, pineapple chutney 12

**Braised beef ribs.** Rocket, lavender jus 14

**Pistachio crusted lamb chops.** Onion jam, yogurt 16

**Lentil croquettes.** Spiced carrot jus, greens, Reggiano 10

**Candy cane and red beet salad.** Walnut blue cheese crostini, tarragon dressing 10

**Cookstown greens.** Cured tomato, goji berries, cracked peas, plum vinaigrette 9

**Goat cheese salad.** Red pepper, figs, beignet, hazel nuts, shallot goat cheese dressing 13

**Vine ripened tomato.** Buffalo mozzarella, arugula, balsamic, basil 12

## Platters

### Mediterranean

Marinated olives. 5

Hummus. 5

Spinach and parmesan. 5

Mushroom fondue. 5

**All together 18**

### Cheese

Artisan cheeses

preserves and nuts.

**All 14**

### Oysters

Seasonal Oysters,

condiments.

**½ Dozen 18**

**1 Dozen 34**

### Seafood

Marinated grill

squid, sugar cane

fish, scallop ceviche.

**18**

## Mains

**BBQ chicken breast.** Bok choy salad, coconut, cointreau mayo 21

**Pan seared halibut.** Creamy corn and lobster grits, parsley, almonds 24

**Flower pepper crusted tuna.** Peach crab salad, greens, mango cream 28

**Pan roasted veal.** Smashed herbed potatoes, garlic tomato brown butter 24

**Glazed beef tenderloin.** Fingerling potatoes, Swiss chard, shallot crisp, jus 32

**Wellington County 10oz strip loin.** Seasoned fries, jus 26

**KiWe burger.** Cambozola, BBQ onions 13

## Pasta

**Capellini.** Shrimp, mussels, harissa-tomato sauce 17

**Calabresi.** Chicken, rapini, roasted red pepper, olives, toasted chevre 16

**Rigatoni Bolognese.** Beef, light cream, tomato, pine nuts, grapes 17

**Almond gnocchi.** Tomme de Savoie 15

## Sides

Whipped sweet potato

Sea salt and herbs fries

Rapini, garlic, chiles

Smashed potatoes

Asparagus and Reggiano

Sautéed Swiss chard

Bok choy salad

All sides 5





*KiWe*  
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