

RESTAURANT WEEK



SUMMER 2017

Appetizers

Cauliflower Soup *Piment d'Espelette, Parmesan*

Salade Composée *Lentils du Puy, Avocado, Haricots Vert, Quinoa, Grilled Leeks, Shallots, Sherry Vinegar*

Salade Frisée *Pancetta, Poached Egg*

Tomato & Burratina Salad *Amish Heirloom Tomatoes, Herbs, Olive Oil*

3 Oysters *Sauce Mignonette*

Salmon Tartare *Shallots, Chives, Parsley, Olive Oil, Sesame oil, Lemon Juice*

Calamari "Provençale" *Tomatoes, Olives, Garlic, Shallots, Basil, Olive Oil*

Cod Croquette *Crushed Potatoes, Garlic, Olive Oil, Tartar Sauce, Saladette*

Fricassée of Champignons *Hen of the Woods, Shiitake, Royal Trumpet, Butter, Garlic, Shallots, Parsley*

Entrées

Terrine Provençale *Grilled Tomato, Eggplant, Zucchini, Yellow & Red Peppers, Spinach, Red Pepper Coulis*

Bourride *Monkfish, Shrimp, Mussels, Calamari, Potatoes, Fennel, Aioli, Olives w/pit, Seafood Broth*

Grilled Bronzino *Ratatouille, Crushed Potatoes*

Moules-Marinière *White Wine Broth, Shallots, Tomatoes, Herbs, Garlic, Frites*

Saumon Grillé Norvégien *Grilled Norwegian Salmon, "Pomme Purée", Garlic, Sautéed Spinach, Sauce Vierge*

Steak Frites *Waygu Beef Flank Steak, Red Wine Reduction, Frites*

Braised Beef Short Ribs *Red Wine Braise, Onions, Mushrooms, Carrots, Mashed Potatoes*

Duck Confit *Puy Lentils*

Desserts

Chocolat "Tainori" Mousse *With Crème Chantilly*

Riz au Lait *with Citrus*

Gâteau à l'Orange *With Crème Anglaise*

Sorbet *Mango, Coconut, Passionfruit, Kalamanzi, Blood Orange*

Crème Brûlée

Apple Tarte

Crème Caramel

3 Courses for \$35.17 PP, Exclusive of Tax & Gratuities