Dinner Restaurant Week

$65.00 per person
No Sharing

Appetizer

Caesar Salad*
baby romaine, anchovy Caesar dressing, crouton, parmesan cheese

Burrata & Feta
chickpea Greek salad, naan crouton V

Mixed Greens*
confit shallot, dijon mustard, aged sherry vinegar & fines herbs vinaigrette DF/V+

Chopped Salade Niçoise*
confit tuna, tomato, basil, cucumber, bell pepper, caper, green bean, potato, egg, radish, scallion & anchovy vinaigrette DF/GF

Grilled Octopus
spicy puttanesca sauce, preserve lemon, picholine olive, teardrop pepper DF/GF/CP

Roasted Cauliflower Zaatar
beet, tahini sauce, barberries and mint, multi-seeds cracker V/GF/CN

Main Course

Saumon Vapeur
steamed salmon, wilted spinach, butter milk & basil emulsion, salmon caviar GF

Bolognese
rigatoni, vegetarian sauce, meatless, parmesan-reggiano V or V+

Grilled Half Chicken
semi boneless young organic chicken, tarragon, aged red wine vinegar sauce, pomme frites, provencal green beans GF

Daube de Boeuf Provençale
braised Beef Paleron in a red wine sauce, carrot, pearl onion, lardon button mushroom, rigatoni CP

Loup de Mer au Fenouil
single filet, Chermoula sauce, fennel pollen saffron potato, confit tomato, grilled lemon GF/DF

Grilled Tiger Prawn Riviera
3 head-on prawns, dugléré sauce, capers preserved lemon, parsley, and tomato. julienne of celery root and snow peas GF

Desserts

Warm Medjool Date Pudding
cardamom toffee sauce, halva ice cream, toasted sesame seeds

Ice Cream & Sorbet
pistachio / vanilla / chocolate
lemon basil / strawberry tarragon
2 scoops

Mont-Blanc
meringue shell filled with chestnut-rum ice cream, light vanilla mousse, candied chestnut, and blackcurrant coulis GF

Poire Belle Michèle
Earl Grey and bergamot poached Barlett pear, silky white chocolate cream, caramelia chocolat glaze, hazelnut financier, marzipan créme Anglaise CN

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food born illness. Restaurant does not assume liability for accidental cross contamination

DF - DairyFree | GF - GlutenFree | V - Vegetarian | V+ - Vegan | CN - Contains Nuts | CP - Contains Pork