



## Riviera Express Lunch

**Two Course:** choose one Appetizer, one Entree, or Dessert **38**

**Three Course:** Appetize, Entree, Dessert **44**

**No Sharing, No Substitutions**

### Appetizer

#### Asparagus Vichyssoise

white asparagus & parmesan royale,  
chilled green asparagus soup,  
asparagus tip salad, crispy potato,  
black lime, chives blossom **GF / V**

#### Burrata & Feta

chickpea Greek salad,  
naan crouton **V**

#### Grilled Whole Calamari

confit bell pepper, sorrel & spinach emulsion,  
garlic-Urfa chili herb butter **GF**

#### Chopped Salade Niçoise

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

#### Caesar Salad

baby romaine, anchovy Caesar  
dressing, crouton, parmesan cheese

#### Mixed Greens

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

### Main Course

#### Grilled Saumon

grilled salmon, wilted spinach,  
butter milk & basil emulsion,  
salmon caviar **GF**

#### Daube Provençal

rigatoni, braised beef Paleron in a  
red wine sauce, lardon,  
button mushroom **CP**

#### Wagyu Cheeseburger

double patty, lettuce, tomato, onion, marie  
rose sauce. sesame potato bun, pommes  
frites. Add bacon: +2

#### Crêpes Basques

thin savory pancakes stuffed  
with rotisserie chicken, confit  
bell pepper, grilled onion &  
roasted tomato

#### Leeks Quiche

savory tart with braised leeks and  
Gruyère cheese custard served with  
pommes frites and side salad **V**

#### Merguez

grilled lamb & beef sausage, soft polenta,  
grilled onion, spicy tomato sauce, parsley  
salad **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

#### Nocturne

rich chocolate layered cake,  
saffron crème anglaise

#### Vacherin

meringue shell, vanilla  
ice-cream, black currant coulis

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