

RESTAURANT WEEK SUMMER MENU

August 24 to August 30, 2026
3-Course | \$65 per person
No Substitution

First Course

Yellow Tomato Gazpacho

yellow tomato gazpacho, panzanella salad, red tomato sorbet,
smoked mustard seeds, basil V+

Watermelon & Tomato Salad

watermelon, tomato, cantaloupe, cucumber, olives, red onion, watercress,
honey mustard, tomato vinaigrette V+

Caesar Salad

baby romaine, anchovy Caesar dressing, croutons, Parmesan cheese

Grilled Whole Calamari

confit bell peppers, sorrel and spinach emulsion, garlic-herb chili butter GF

Leek & Artichoke Salad

banyuls and anchovy vinaigrette, sun-dried tomatoes, capers, Parmesan cheese,
confit bell peppers, crispy potato, bottarga GF

Burrata & Feta

Greek chickpea salad, naan croutons.

Half Dozen Oysters

Hamachi Crudo

aji amarillo, bell pepper, shallot oil, orange gel, passion fruit seeds DF/GF

Main Course

Liguini Pomodoro

rigatoni, silky cherry tomato sauce, garlic, basil V / V+

Steamed Salmon

wilted spinach, buttermilk dashi & basil emulsion, salmon caviar GF

Grilled Dorade

filet boneless, chermoula sauce, fennel pollen, saffron potato,
confit tomato, grilled lemon GF/DF

Daube De Boeuf Provençale

braised beef paleron in red wine sauce, carrot, pearl onion, lardon,
button mushroom, rigatoni CP

Grilled Half Chicken

semi-boneless young organic chicken, tarragon and aged red wine vinegar
sauce, roasted green beans GF

Wagyu Roast Beef

creamy polenta, green peppercorn and brandy sauce, roasted green beans GF



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Desserts

Nocturne

ultra-rich chocolate cake layered with velvety ganache and glossy chocolate glaze, accented with Espelette pepper, saffron, and a whisper of sea salt.

Baba Piña Colada

rum-soaked brioche, coconut cream, caramelized pineapple, rum jelly, lime zest

Praliné Riviera

vanilla and milk chocolate mousse over pain de Gênes with a crunchy praline gianduja base, raspberry gel, and raspberry coulis CN

Ice Cream & Sorbet Selection

choice of two scoops of house ice cream and/or sorbet, served with pine nut meringue

Three-Course Curated Beverage Pairing

\$55 per person

*Enhance your dining experience with a curated beverage pairing.
Choose one beverage to accompany each course.*

First Course Choice of

The VESPER Martini
Pilsner, BLUE JACKET, DC
Champagne CLERGET, Blanc de Blancs, NV, Aube, France

Second Course Choice of

Sauvignon Blanc, SARACINA, Mendocino, California
Cabernet Sauvignon, JUSTIN, Paso Robles, California
Manhattan, BULLIET, Bourbon

Third Course Choice of

Sauternes, Château COUTET barsac, Bordeaux, France
Port, CRASTO, 10 yr. Tawny Port, Douro Valley, Portugal
Espresso martini, signature BARBOUZARD

