



Restaurant Week Lunch Menu

Choice of Appetizers

Chilled English peas soup with wasabi caviar cream.

Or

Prosciutto and melon salad with port wine dressing

Choice of Entrées

Amish chicken breast with corn puree, tarragon and Kalamata olives jus

Or

Shrimps and tomatoes penne pasta with lemon zest and cayenne pepper

Dessert

Duo of mini desserts



Restaurant Week Dinner Menu

Choice of Appetizers

Homemade bouillabaisse with saffron aioli and extra virgin oil

Or

Beef tartar with truffle mayonnaise, capers and pommes allumettes

Choice of Entrées

Seared halibut with mango, wilted arugula and veal jus

Or

Duck confit with garlic mashed potatoes and balsamic and star anise reduction

Choice of Desserts

Vanilla crème brulee

Or

Duo of sorbet