



RESTAURANT WEEK LUNCH MENU
CREATED BY EXECUTIVE CHEF OLIVIER PERRET

RESTAURANT WEEK DINNER MENU
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Chilled Cantaloupe Veloute
Prosciutto and basil skewer

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OR

OR

Lyonnaise salad
Poached eggs, lardoons, croutons

Homemade Jambon Persille
Heirloom tomatoes and Pickles

Tagliatelle and P.E.I Mussels
Curry broth and spinach

Pan Seared Branzino
Virginian peach, English peas,
Little Neck clams, Saffron broth

OR

OR

Five Spices Duck Confit
Hand cut French fries, mâche salad

Almond Crusted Chicken Breast
Mushroom puree, Tokyo turnips

Crème Caramel
Marinated citrus

Coconut and Pineapple Mousse Cake
Infused mojito coulis

OR

OR

Home Made Sorbet
Crispy tuiles

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Crispy tuiles

20.10

TAX AND SERVICE CHARGE IS NOT INCLUDED

35.10

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