



2018 RESTAURANT WEEK LUNCH

two courses 26 | three courses 32

• APPETIZERS •

CHILLED CORN SOUP

cotija, cilantro, pine nuts

HEIRLOOM CHERRY TOMATO SALAD

beets, herbs, hazelnuts

CHICKEN LIVER AND FOIE GRAS TERRINE

brandied prunes, frisee salad, grilled bread

• ENTREES •

CROQUE MONSIEUR

ham, gruyere cheese, béchamel

GRILLED SWEET POTATO

oyster mushroom, swiss chard, chive crème fraiche

MEZZELUNE

goat cheese and mascarpone ravioli, asparagus, mollica

SALMON NOISETTES

farro, fennel, cucumber, pine nut, green garlic vinaigrette

• DESSERT •

PISTACHIO SEMIFREDDO

chocolate sauce, flourless brownie

APRICOT BROWN BUTTER TART

orange rosemary ice cream, almonds

SIDES

LIGHT TEMPURA OF GREEN BEANS 14 • HERBED FRENCH FRIES 10
ARUGULA AND PARMESAN SALAD 13 • RED HOT RAPINI 11

WINE

WHITE • PICPOUL DE PINET 2016, felines jourdan 14
ROSÉ • VENTOUX "LE PETIT TOUR" 2017, domaine colibri 13
RED • BARBERA D'ALBA 2014, oddero 15

consuming raw or undercooked food increases your risk of foodborne illness