

# Marseille

## RESTAURANT WEEK

JULY 22ND - LABOR DAY

THREE COURSE PRIX FIXE DINNER 45.

### —APPETIZER—

SUMMER RISOTTO

*yellow corn, zucchini, grana*

HEIRLOOM TOMATOES

*sherry vinegar, shallots, basil, extra virgin olive oil*

HARICOTS VERT SALADE

*fresh chèvre, toasted marcona almonds*

### —ENTREE—

WHOLE TROUT RIVIERA

*stuffed with spinach, confit tomato, aged parmesan,  
butter - caper sauce*

FRESH MAFALDE PASTA

*foraged mushrooms, summer truffles, leeks,  
crème fraiche, parmesan*

PORK CHOP SCHNITZEL

*arugula, radicchio, pecorino romano*

### —DESSERT—

CHOICE OF DESSERT FROM THE MENU

# Marseille

## RESTAURANT WEEK

JULY 22ND - LABOR DAY

TWO COURSE PRIX FIXE LUNCH 30.

### —APPETIZER—

#### PISTOU

*Niçoise vegetable soup with basil pesto  
& coquillettes pasta*

#### HEIRLOOM TOMATOES

*sherry vinegar, shallots, basil, extra virgin olive oil*

#### HARICOTS VERT SALADE

*blue cheese, tomato concassé, crème fraîche*

### —ENTREE—

#### CHICKEN SCHNITZEL

*arugula, radicchio, pecorino romano*

#### SUMMER RISOTTO

*yellow corn, zucchini, grana*

#### GRILLED YELLOW FIN TUNA

*eggplant & red pepper caponata*

### —DESSERT—

CHOICE OF ANY DESSERT FROM THE MENU

(supp. \$10)