

NICE MATIN

SUMMER RESTAURANT WEEK DINNER

JULY 22ND – LABOR DAY

THREE COURSE PRIX FIXE \$45

APPETIZER

SQUASH BLOSSOM BEIGNETS

*basil - whipped goat cheese,
roasted tomato sauce*

LUMACHE

*corn, snap peas, spring onions, pea shoots,
marjoram, parmesan cream*

SUMMER SALAD

*kale, radicchio, summer kiss melon, almonds,
pecorino, pickled onions, nut oil vinaigrette*

ENTREE

KUROBUTA PORK TENDERLOIN

*root vegetable purée, braised spinach,
agrodolce cherries, gastrique*

LÉGUMES & GRAINS

*warm grain salad niçoise, charred mushrooms,
grilled trevisano, sauce vert, marinated tomatoes*

MOROCCAN SPICED SALMON

*caponata, red pepper coulis,
fennel & pine nut slaw*

DESSERT

CRÈME BRÛLÉE *fresh berries*

DARK CHOCOLATE MOUSSE *chantilly cream*

BERRIES *vanilla ice cream, raspberry syrup*

NICE MATIN

SUMMER RESTAURANT WEEK LUNCH

JULY 22ND – LABOR DAY

TWO COURSE PRIX FIXE \$30

APPETIZER

SQUASH BLOSSOM BEIGNETS

*basil - whipped goat cheese,
roasted tomato sauce*

LUMACHE

*corn, snap peas, spring onions, pea shoots,
marjoram, parmesan cream*

SALADE VERT

*field arugula, ripe tomatoes,
extra virgin olive oil, grana parmesan*

ENTREE

ROASTED CHICKEN BREAST

*local squash from the farm braised in tomato,
summer corn souffle, basil vinaigrette*

RISOTTO

*foraged mushrooms, spring onions,
summer truffles, grana*

PAN SEARED SKATE

*arugula pesto, marinated tomatoes,
extra virgin olive oil*