

SUMMER RESTAURANT WEEK DINNER MENU À PRIX FIXE

\$60 per person

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Heirloom Tomato Salad, cucumber, feta
Country Pâté, foie gras, pistachio, abricot pochés à la vanille
Endive Salad, chèvre, romano beans, creamy champagne vinaigrette
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Summer Corn Risotto, grana padano, saffron
Rainbow Trout Meunière, lemon, crispy capers
Rotisserie Chicken Estragon, chanterelles, pearl onions
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Crème Brûlée, petit beurre sable

Chef & Owner Andrew Carmellini

Executive Chef John Ramirez

Profiterole Maison, vanilla ice cream, chocolate sauce

Selection of Ice Creams and Sorbets



SUMMER RESTAURANT WEEK LUNCH MENU À PRIX FIXE

\$45 per person

— CHOICE OF HORS D'OEUVRES ————

French Onion Soup, beef shank, gruyère

Heirloom Tomato Salad, cucumber, feta

Frisée Salad, bacon maison, poached organic egg

----- CHOICE OF ENTRÉES -----

Omelette, shaved ham, fines herbes, brie fermier

Rainbow Trout Meunière, lemon, crispy capers

Rôtisserie Chicken Salad, organic grains, walnuts, yogurt

Chef & Owner Andrew Carmellini

Executive Chef John Ramirez