



# Lunch Restaurant Week

\$35.00 Per Person

## — Appetizer —

### Mixed Greens

confit shallot, dijon mustard, aged sherry  
vinegar & fine herbs vinaigrette **DF/V+**

### Caesar Salad

baby romaine, anchovy Caesar  
dressing, crouton, parmesan cheese

### Onion Soup Gratinée

Rich slow-cooked caramelized onion,  
simmered in miso-vegetable broth,  
broiled with Gruyère cheese **V**

### Boulettes de Viandes

2 veal, pork & beef meatballs  
in a tomato-basil sauce, grated  
pecorino **CP**

## — Main Course —

### Rigatoni Pomodoro

silky cherry tomato sauce,  
garlic, basil **V/V+**

### Saumon à L'Oseille

lightly seared salmon, wilted  
spinach and sorrel salmon  
caviar sauce **GF**

### Wagyu Cheeseburger

double patty, lettuce, tomato,  
onion, marie rose sauce.  
sesame potato bun frites.  
Add bacon: 2

### Crêpes Basques

Thin savory pancakes stuffed  
with rotisserie chicken, confit  
bell pepper, grilled onion &  
roasted tomato

## — Desserts —

### Warm Medjool Date Pudding

cardamom toffee sauce, halva chick  
cream, toasted sesame seeds

### Ice Cream & Sorbet

pistachio / vanilla / chocolate  
lemon basil / strawberry tarragon  
2 scoops

### Nocturne

Rich chocolate layered cake,  
saffron crème anglaise

### Vacherin

Meringue shell, vanilla  
ice-cream, black currant coulis

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase risk of food borne illness. Restaurant does not assume liability for accidental cross contamination

**SH** - Shellfish | **DF** - DairyFree | **GF** - GlutenFree | **V** - Vegetarian | **V+** - Vegan | **CN** - Contains Nuts | **CP** - Contains Pork