



RESTAURANT WEEK DINNER \$40

TREAT YOURSELF TO A GLASS OF WHITE, RED, ROSÉ OR SPARKLING WINE \$7

APPETIZERS

SCALLOP CRUDO

CALAMANSI LIME, JALAPEÑO, POMEGRANATE

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CRAW FISH PEPPERPOT SOUP

RED BELL PEPPERS, FRESNO CHILI, BUTTON MUSHROOMS, ONION, CELERY

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ROASTED FARM BEET SALAD

FENNEL, ARUGULA, CRANBERRIES, PICKLED RED ONIONS, YUZU-GINGER VINAIGRETTE

MAIN COURSE

SLOW BRAISED CARBONNADE FLAMANDE

POMME PURÉE

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CIOPPINO SEAFOOD STEW

MONKFISH, MUSSELS, CLAMS, SHRIMP, SHELLFISH TOMATO BROTH

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CAULIFLOWER GRATIN

GRUYÈRE MORNAY

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WHITE WINE MUSSELS

ROASTED GARLIC, CREAM, LEMON AND PARSLEY

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KENNET SQUARE MUSSELS

BACON, SMOKED MUSHROOMS, PARMESAN, THYME

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MEDITERRANEAN MUSSELS

MERGUEZ SAUSAGE, GOAT CHEESE, SMOKED TOMATO, HARISSA AÏOLI, CILANTRO

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THAI CURRY MUSSELS

PEANUTS, COCONUT MILK, THAI BASIL, CILANTRO, GREEN CURRY

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BOLOGNESE MUSSELS

PORK, VEAL AND BEEF, SAN MARZANO TOMATOES, CAPERS, EGG, PARMESAN

DESSERT

PUMPKIN CHEESECAKE

CRANBERRY COMPOTE, GRAHAM CRACKER DUST

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PISTACHIO CRÈME BRULÉE

SHORTBREAD, CRACKED SUGAR

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CHOCOLATE POT DE CRÈME

SALTED CARAMEL, CANDIED HAZELNUTS, VANILLA CHANTILLY