



Restaurant Week Summer Menu

August 24 - August 29, 2026

Three Courses 65

Prix fixe per person | No substitutions

First Course

Yellow Tomato Gazpacho

Panzanella salad, red tomato sorbet, smoked mustard seeds, basil.

V+

Watermelon & Tomato Salad

Watermelon, tomato, cantaloupe, cucumber, olives, red onion, watercress, honey mustard, tomato vinaigrette.

V+

Caesar Salad

Baby romaine, anchovy Caesar dressing, croutons, Parmesan cheese.

Grilled Whole Calamari

Confit bell peppers, sorrel and spinach emulsion, garlic-herb chili butter.

GF

Leek & Artichoke Salad

Banyuls and anchovy vinaigrette, sun-dried tomatoes, capers, Parmesan, confit bell peppers, crispy potato, bottarga.

GF

Burrata & Feta

Greek chickpea salad, naan croutons.

Half Dozen Oysters

Served with cocktail sauce and mignonette sauce.

Hamachi Crudo

Aji amarillo, bell pepper, shallot oil, orange gel, passion fruit seeds.

DF / GF

Main Course

Rigatoni Pomodoro

Silky cherry tomato sauce, garlic, basil.

V or V+

Steamed Salmon

Wilted spinach, buttermilk dashi and basil emulsion, salmon caviar.

GF

Grilled Dorade Fillet

Boneless dorade, chermoula, fennel pollen, saffron potato, confit tomato, grilled lemon.

GF / DF

Daube de Boeuf Provençale

Braised beef paleron in red wine sauce, carrot, pearl onion, lardon, button mushroom, rigatoni.

CP

Grilled Half Chicken

Semi-boneless young organic chicken, tarragon and aged red wine vinegar sauce, roasted green beans.

GF

Wagyu Roast Beef

Creamy polenta, green peppercorn and brandy sauce, roasted green beans.

GF

Desserts

Nocturne

Rich chocolate cake layered with ganache and chocolate glaze, Espelette pepper, saffron and sea salt.

Baba Piña Colada

Rum-soaked brioche, coconut cream, caramelized pineapple, rum jelly, lime zest.

Praliné Riviera

Vanilla and milk chocolate mousse, pain de Gênes, crunchy praline gianduja, raspberry gel and coulis.

CN

Ice Cream & Sorbet

Choice of two scoops of house ice cream and/or sorbet, served with pine nut meringue.

CN

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

DF - Dairy Free | GF - Gluten Free | V - Vegetarian | V+ - Vegan | CN - Contains Nuts | CP - Contains Pork