

- PRIX FIXE LUNCH -

\$24.07

- APPETIZERS -

CARROT & GINGER SOUP

Rock Shrimp

PETROSSIAN SMOKED SALMON

Dill & Creme Fraiche

BEET SALAD

*Walnuts, Green Olives,
Goat Cheese Cream*

TRANSMONTANUS USA FARMED CAVIAR

*Served on a Blini with Creme Fraiche
(\$16.00 Supplement)*

MESCLUN SALAD

Cherry Tomatoes & Pecorino Cheese

- ENTREES -

ROASTED SALMON

*Baby Potatoes, Eggplant & Sweet Onions
Caramelized Shallot Sauce*

WEST COAST STURGEON BURGER

Caviar Creme Fraiche & Zucchini Fries

CONFIT OF DUCK LEG

*Lentil & Vegetable Succotash,
Rosemary Garlic Infusion*

BEEF STROGONOV

*Wild Mushrooms, Baby Onions
Served over Ziti*

- DESSERT -

BAKED APPLE

Vanilla Ice Cream, Cinnamon Crumble & Caramel Sauce

DARK BROWNIE

*With Caramelized Bananas, Pineapple Mouse
Chocolate Sauce*

HOUSEMADE SORBETS & ICE CREAMS

- PRIX FIXE DINNER -

\$35.00

- APPETIZERS -

CARROT & GINGER SOUP
Rock Shrimp

TRANSMONTANUS USA FARMED CAVIAR
Caviar Royal Transmontanus USA
(\$14.00 Supplement)

MAVIAR & SALMON ROE
Blinis & Creme Fraiche

BEET SALAD
Smoked Trout, Black Olive Tapenade & Goat Cheese Cream

MESCLUN SALAD
Pecorino, Sugar Snap Peas, Tomatoes

- ENTREES -

PAN SEARED DORADE
Lentils, Roasted Potatoes
Capers, Wilted Winter Greens, Rosemary – Garlic Infusion

SEARED WEST COAST STURGEON
Caramelized Brussel Sprouts, Trumpet Royal
Mushrooms, Caviar Beurre Blanc

LONG ISLAND DUCK BREAST
Wild Rice Pilaf, Stewed Quince, Caramelized Shallot Sauce

BEEF STROGANOV
Wild Mushrooms, Baby Onions
Served over Ziti

- DESSERTS -

BAKED APPLE
Vanilla Ice Cream, Cinnamon Crumble & Caramel Sauce

DARK BROWNIE
With Caramelized Bananas, Pineapple Mouse
Chocolate Sauce

HOUSEMADE SORBETS & ICE CREAMS