

# LUNCH RESTAURANT WEEK

AVAILABLE MONDAY-FRIDAY FROM 11-4 PM

## APPETIZERS

SOUP DU JOUR

SPRING SALAD

atichokes, tomatoes, asparagus, lemon vinaigrette & fresh herbs

SMOKED TROUT FILET

celery & apple remoulade

ASPARAGUS & MUSHROOM VOL-AU-VENT

sauce mousseline & fresh herbs

## ENTREES

ROASTED CORNISH HEN

pommes paille, spring peas, natural jus

OMELETTE

spring asparagus & comte, fries & salad

GRILLED STRIPE BASS FILET

bed of mesclun & frisee salad, haricot vert, herb vinaigrette

HOME MADE FETTUCCHINE

sauteed baby calamari provencal

## DESSERTS

CLASSIC CREME BRULEE

fresh Tahitian vanilla & madeleine

FRESH MIXED BERRIES ECLAIR

creme legere, raspberry coulis

SEASONAL FRUIT TART

vanilla ice cream & coulis

### **HOMEMADE ICE CREAM & SORBET**

Raspberry, Passion fruit, Mango

Vanilla, Caramel, Pistachio

# DINNER RESTAURANT WEEK

AVAILABLE DAILY FROM 5PM - 11PM.

CHOICE OF 3 COURSES

## APPETIZERS

### SOUP DU JOUR

TUNA TARTAR ASIAN STYLE  
with fresh avocados, horseradish, soy sauce, sesame seeds and tobiko

ASPARAGUS FEUILLETE  
with a sauce mousseline and fresh herbs

AVOCADO AND TOMATO SALAD  
with roquefort cheese and frisee

## ←————→ ENTREES

GRILLED LAMB CHOPS  
with pommes paille, grilled vegetables and natural lamb jus

SHRIMP AND SCALLOPS BROCHETTE  
grilled with couscous and lemon vinaigrette

HOMEMADE FETTUCCINI  
with grilled hanger steak, asparagus, shitake mushrooms, sugar peas and a red wine shallot sauce

GRILLED STRIPE BASS FILET  
bed of mesclun & frisee salad, haricot vert,  
& herb vinaigrette

## ←————→ DESSERTS

FRESH MIXED BERRY ECLAIR  
with creme legere and raspberry coulis

SEASONAL FRUIT TART  
with ice cream and coulis

CREME BRULEE  
with tahitian vanilla and madeleine

### ICE CREAM & SORBET

Raspberry	Caramel
Passion fruit	Pistachio
Mango	Vanilla