

# Restaurant Week Menu January 2018

## \$40 3~ Course Menu

Mini Seafood Tower \$32

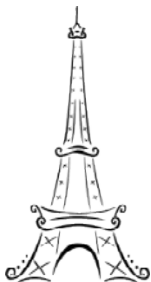
Meat & Cheese Board \$16

APPETIZERS Choose One:

French Onion Soup

Beet Salad, Goat Cheese, Pear

Mixed Green Salad



**Wagyu Beef** Carpaccio

Escargot Burgundy

Torchon De Foie Gras +\$10

Entrée Choose One:

**Quinoa Salad** Roasted Vegetables, 18 year aged balsamic vinaigrette

**Roasted Salmon**, Spinach, Champagne Lemon Sauce

**Wild Mushroom Ravioli** Wild Mushrooms, Tarragon cream sauce

**Sea-Bass** Cauliflower puree, brussel sprouts, port wine Gastric

**Filet Mignon**, French Fries, Roasted Tomatoes, Legume

**Roasted Trout Almondine**, Harricot Verts, Brown Butter

**Coq Au Vin**, Braised Chicken Legs, Mushroom, Bacon, Mash-Potatoes

**Orange Glazed Half Roasted Duck**, Root Vegetables

**Lamb Shank**, White Beans Cassoulet

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**Lobster Risotto** +\$15

**Filet & Shrimp** +\$10

**Branzino**, Tomato, Olives, Garlic Confit, Orzo +\$5

**Rack Of Lamb**, Herb Crusted, Potatoes, Vegetable +\$10

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Dessert Choose One:

**Chocolate Mousse**

**Crème Brulee**

**Tarte Tatin**