

PETITS PLATS



Specials



STARTER

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| <i>Octopus salad with Brussel sprouts, red bliss potatoes, grapes, and chunky chili oil</i> | 14 |
| <i>Red beets, mandarin, walnuts, red pepper, goat cheese quenelle and pomegranate dressing</i> | 12 |
| <i>Fennel Salad with apples, walnuts, Roquefort cheese, and honey onion dressing</i> | 12 |
| <i>Foie gras torchon with cherry jam and brioche toast</i> | 17 |



MAIN COURSE

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| <i>Braised veal cheeks (Osso Bucco style) served with three color tagliatelle and parmesan</i> | 32 |
| <i>Creamy mushroom risotto with salmon, tuna, sword fish, shrimp, and saffron sauce</i> | 26 |
| <i>Pan seared monkfish, asparagus, white wine reduction sauce</i> | 28 |



ASSIETTE DE FROMAGES

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| <i>Cheese plate assortment, cherry jam and walnut bread</i> | 12 |
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DESSERT

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| <i>Ice cream flavors: Vanilla and Mint</i> | 9 |
| <i>Sorbet: Mango, Blueberry, and Strawberry</i> | 9 |

ASK YOUR SERVER FOR CHEF'S DEGUSTATION MENU:

Four Course Menu \$60

Four Course Menu with Pairing Wines \$80