



THREE-COURSE PRIX FIXE DINNER

59

*Per Adult
State Sales Tax & Gratuity Not Included*

FIRST COURSE

One Choice Per Guest

SESAME TUNA TARTARE

Sushi-grade yellow fin tuna with shallots, sesame, lime zest, ginger, coriander, fresh lime juice with a panko crumble

CRISPY GOAT CHEESE

Pastry sheets filled with goat cheese and herbs.

PETITS LÉGUMES RÔTIS

*Roasted seasonal vegetables with herbs, lemon juice, olive oil, and a hint of garlic
(Vegan-Gluten Free-Dairy Free)*

LEVANT SALAD

Arugula, green apple, beetroot, cranberry, walnuts, Roquefort cheese and orange dressing

CHICKEN CROQUETTES

Crispy organic chicken croquettes with a creamy béchamel filling, served with house-made aioli

FRENCH ONION SOUP

Slow-cooked caramelized onions in a rich beef broth, topped with Gruyère cheese & toasted bread

MAIN COURSE

One Choice Per Guest

COQ AU VIN

*Slow-braised bone-in chicken in a Burgundy wine sauce with herbs, onions, mushrooms, carrots, and bacon,
Served over mashed potatoes*

BEEF BOURGUIGNON

*Slow-cooked French beef stew in a rich red wine sauce with carrots, mushrooms, pearl onions, and bacon.
Served over mashed potatoes*

LÉGUMES RÔTIS

*Roasted seasonal fresh vegetables, tossed with garlic, extra virgin olive oil, and lemon juices
(Vegan-Gluten Free-Dairy Free)*

SEABASS

Pan-seared Mediterranean seabass (fillet) with mashed potatoes, sautéed spinach & lemon butter sauce

STEAK FRITES

Angus Hanger Steak Grilled to perfection and finished with au poivre sauce. Served with French fries

FRENCH ONION SPAGHETTI

Spaghetti cooked in savory beef broth with caramelized onions, topped with melted cheese and crispy shallots for a French-inspired twist

DESSERT

One Choice Per Guest

CRÈME BRÛLÉE

Silky vanilla custard topped with a caramelized sugar crust

SAN SEBASTIAN CAKE

Traditional Spanish Basque cheesecake – perfectly light, creamy and smooth, baked to caramelized perfection

GLUTEN FREE ALMOND CAKE

Gluten Free classic almond cake based on sabayon with lemon zest, almond flour, icing sugar. Served with vanilla ice cream

BEVERAGE PAIRING

OPTIONAL ADD ON – 16 PER PERSON

Two drinks per guest — your choice of wine, cocktail, well drinks, beer, or mocktail

Premium name liquors not included

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let us know if you have any food allergies or special dietary needs