

RESTAURANT WEEK SUMMER 2025

\$30

2 COURSE LUNCH | SELECT ONE FROM EACH COURSE MONDAY - FRIDAY

FIRST COURSE

choose one

GREEN SALAD

endive, bibb lettuce, watercress, baby gem, roasted shallot vinaigrette

GOAT CHEESE CROQUETTE

House-smoked, lavender honey

SCALLOP CEVICHE

peppers, pineapple, cilantro, wonton chips

SECOND COURSE

choose one

FETTUCINE D'ETE

house made fettucine, summer mushrooms, asparagus, fava beans, beurre blanc

SEARED SALMON

leek & mushroom hash, vichyssoise

ROASTED HALF CHICKEN

herb roasted Patty Pan Squash, Glace de Poulet

STEAK FRITES

bistro filet, crispy fries, ravigote pistou

