

Paris Bar

DINNER

RESTAURANT WEEK WINTER 2026

\$60

3 COURSE DINNER | SELECT ONE FROM EACH COURSE
MONDAY - SUNDAY

FIRST COURSE

choose one

GREEN SALAD

endive, bibb lettuce, watercress, baby gem, soubise vinaigrette

GOAT CHEESE CROQUETTES

house-smoked goat cheese, fines herbs, lavender honey

SCALLOP CEVICHE

peppers, pineapple, cilantro

SECOND COURSE

choose one

BISTRO FILET

frisse, baby kale, cherry tomatoes, peewee potatoes, haricot vert, herbed vinaigrette

GARGANELLI AUTOMNE

roasted root vegetables, spinach pesto, crispy garlic chili

SEARED SALMON

peewee potatoes, baby carrots, bernaise sauce

PORK NORMANDY

12 oz pork chop, brown butter apples, roasted delicata squash, escarole, normandy sauce

DESSERT

choose one

APPLE TART TATIN

PROFITEROLS

chocolate mousse, chantilly crème

CRÈME BRÛLÉE

seasonal fruit

DINNER



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