

Paris Bar

Restaurant Week Summer 2026

\$60

3 COURSE DINNER

FIRST COURSE

choose one

SPRING SALAD

orange mint whipped ricotta, baby beets, orange supremes, pistachio vinaigrette

GOAT CHEESE CROQUETTE

house-smoked, lavender honey

SCALLOP CEVICHE

coconut lime couli, mango, blood orange, cilantro

SECOND COURSE

choose one

STEAK FRITES

bistro filet, crispy fries, sauce ravigote

ROASTED EGGPLANT PANTOUFLE

grilled spring onion & goat cheese tartinade, garlic chili oil

SEARED SALMON

spinach, wild mushroom, béarnaise

CHICKEN PAILLARD

frisée, baby kale, marinated olives, haricots verts, peewee potatoes, cherry tomatoes, herbed vinaigrette

DESSERT

choose one

COOKIES

2 SCOOPS OF ICE CREAM

PROFITEROLES

house-made choux buns, filled with tahitian vanilla chantilly,
served with hot chocolate sauce



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