

Paris Bar

RESTAURANT WEEK SUMMER 2025

\$60

3 COURSE DINNER | SELECT ONE FROM EACH COURSE

MONDAY - SUNDAY

FIRST COURSE

choose one

FARMERS MARKET SALAD

castelfranco, tardivo, rosa del veneto, baby kale, red vein arugula, stone fruit vinaigrette

GOAT CHEESE CROQUETTE

house-smoked, lavender honey

BEEF TARTAR

bone marrow aioli, quail egg, matchstick potatoes, cornichon, capers, toast points

SECOND COURSE

choose one

BISTRO FILET

crispy shoestring fries, ravigote pistou

ROASTED ORGANIC HALF CHICKEN

pomme puree, glace de poulet

LOBSTER BUCATINI

½ lobster, charred tomatoes, opal basil

FRENCH DIP SANDWICH

roast beef, horseradish mayonnaise, red wine onion jam, gruyere, bone marrow au jus

DESSERT

choose one

APPLE TART TATIN

PROFITEROLS

chocolate mousse, chantilly crème

COOKIES

chef selection

Relax... You're in the hands of the Fireman Hospitality Group

