

Paris Bar

The Masterwork Festival Series

PRIX FIXE

3 COURSES | \$65

INCLUDES COMPLIMENTARY GLASS OF CREMANT BRUT

FIRST COURSE

choose one

SPRING GREENS SALAD

chef selected greens, peas, fava beans, asparagus, mint dressing

GOAT CHEESE CROQUETTES

house-smoked goat cheese, fines herbs, lavender honey

BEEF TARTARE

bone marrow aioli, egg whites and egg yolk, capers, cornichon, dijon, toast points

SHRIMP COCKTAIL

harissa cocktail sauce, green goddess

SECOND COURSE

choose one

STEAK FRITES

hanger steak, crispy fries, ravigote pistou

SEARED SCALLOPS

sweet corn puree, fava beans, red peppers, charred cherry tomatoes

SEARED SALMON

roasted root vegetables, spinach, bernaïse

LOBSTER BUCATINI

1/2 pound lobster, cherry tomatoes, opal basil, saffron tomato sauce

FRENCH DIP SANDWICH

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

CHICKEN PAILLARD

mediterranean salad

DESSERT

choose one

CRÈME BRÛLÉE

PROFITEROLS

chocolate mousse, chantilly crème

COOKIES

chef selection



manhattan
concert
productions



Paris Bar



manhattan
concert
productions