

Claudette

EASTER SUNDAY

Two Course Prix Fixe Menu \$40

choice of

Hors d'Oeuvre & Entrée

les HORS d'ŒUVRES

Greek Yogurt

chef's detox granola, mint, honey

Bibb Lettuce Salad

champagne-dijon vinaigrette, shabazi breadcrumbs, chives

Avocado Toast

confit tuna, housemade harissa, scallion

Roasted Asparagus

bagna càuda, duck prosciutto, slow poached egg

Warm Beet Salad

horseradish, spring greens, parmesan, almonds

Lamb Kefta

za'atar yogurt, ginger, arugula

les ENTRÉES

French Toast

brioche, fruit, almonds, cinnamon yogurt

Shakshouka

farm eggs, tomato, cilantro, crème fraîche

Cured Salmon & Eggs

*cured aurora salmon, soft scrambled eggs
salmon roe, crème fraîche, grilled bread*

Wild Mushroom Omelette

herb sautéed mushrooms, garlic, goat cheese

Eggs Benedict

poached eggs, frisée, ham, hollandaise

Fresh Fusilli

burnt eggplant, crispy parmesan

Chicken & Kohlrabi Salad

mint, chili, scallion, walnut-truffle emulsion

Housemade Pappardelle

spiced lamb ragoût, parmesan, rosemary

Lamb Burger

*pickled onion, gruyère, brioche
paprika aioli, frites*

les GARNITURES

each 8

Grilled Bacon

applewood smoked bacon

Pommes Frites

paprika aioli, ras el hanout

Green Beans

garlic butter, poppy & sesame seeds, lemon

les DESSERTS

Chocolate Pot de Crème 12

toasted almonds, harissa whipped cream, maldon salt

Brown Butter Madeleines 8

baked à la minute

Moroccan Lemon Tart 12

black and white sesame seeds, preserved lemon

Housemade Canalé 10

strawberry jam, orange blossom water

Executive Chef Ari Bokorza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness