

3-COURSE PRIX FIXE DINNER

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== APPETIZERS ==

SOUPE DU JOUR

seasonal produce, fresh herbs

NORWEGIAN SALMON CRUDO

*mâche, dill, lemon juice, fleur de sel,
pink peppercorn, Sicilian olive oil*

GOAT CHEESE GNOCCHI

*mushrooms, roasted tomatoes,
Mornay Sauce, truffle oil*

CHOPPED SALAD

*tomato, cucumber, avocado, haricot vert,
niçoise olives, basil, sherry-shallot vinaigrette*

== ENTRÉES ==

PAN SEARED SKATE FISH

"GRENOBLOISE"

*medley of rice, seasonal vegetables,
diced tomatoes, parsley, lemon-butter-caper sauce*

CLASSIC CASSOULET

*white beans casserole,
duck sausage, foie gras, duck leg confit,
braised lamb shoulder, natural duck jus*

TAGLIATELLE PROVENÇAL

*artichoke, roasted tomato, Niçoise olives, roasted garlic,
pesto, pine nuts, Parmigiano Reggiano*

STEAK FRITES

*pan-seared Certified Prime hanger steak,
bone marrow, red wine-shallot sauce, French fries*

~ ADD 12 ~

PLAT DU JOUR

please ask your server for details

== DESSERTS ==

HAZELNUT CHOCOLATE TART

fleur de sel, crème Anglaise, caramel ice cream

CRÈME BRÛLÉE

Tahitian Vanilla custard, caramel crust

HOMEMADE NY CHEESECAKE

fresh raspberry coulis

DESSERT OF THE DAY

Please ask your server for details

~ EXECUTIVE CHEF: PHILIPPE ROUSSEL ~