

# NICE MATIN

SUMMER RESTAURANT WEEK DINNER

JULY 20TH – LABOR DAY

**THREE COURSE PRIX FIXE \$45**

## APPETIZER

### LUMACHE

green peas, corn, spring onions, tomatoes,  
parmesan, cream, micro basil

### SALAD VERTE

crisp baby green leaf lettuce, fines herbs,  
radish, sherry wine vinaigrette

### SUMMER VEGETABLE VICHYSOISE

chive oil, croutons

## ENTREE

### PORK SCHNITZEL

carrot purée, haricots vert,  
port wine poached cherries, cherry gastrique

### RAVIOLI

ligurian cheese ravioli with beef short rib daube,  
burgundy wine sauce, butter, parmesan

### ATLANTIC COD

eggplant purée, tomato confit, black olive aioli

## DESSERT

**CRÈME BRÛLÉE** fresh berries

**PÊCHE MELBA** raspberry syrup

**PROFITEROLES** espresso ice cream

# NICE MATIN

SUMMER RESTAURANT WEEK LUNCH

JULY 20TH – LABOR DAY

**TWO COURSE PRIX FIXE \$30**

## APPETIZER

### SALAD VERTE

crisp baby green leaf lettuce, fines herbs,  
radish, sherry wine vinaigrette

### ARTICHOKE TEMPURA

citrus yogurt, romesco

### SUMMER VEGETABLE VICHYSOISE

chive oil, croutons

## ENTREE

### ROAST CHICKEN BREAST

braised swiss chard, crispy fingerling potatoes,  
chicken - cognac jus

### ŒUFS TORNADE

soft scrambled open faced omelette,  
fricassée of chanterelles, shallots & cream

### MEZZI RIGATONI

shrimp, cannellini beans, anchovies, tomatoes,  
white wine, olives, garlic, shallots, chilies

## DESSERT

**CRÈME BRÛLÉE** fresh berries

**PÊCHE MELBA** raspberry syrup

**PROFITEROLES** espresso ice cream  
(dessert supp. \$9)