

NICE MATIN

SUMMER RESTAURANT WEEK DINNER

AUGUST 14TH – LABOR DAY

THREE COURSE PRIX FIXE \$45

APPETIZER

MAFALDINE

house made pasta with sun gold tomato sauce,
basil & pecorino sardo

SUMMER SQUASH & CORN VELOUTE

charred corn, scallions, micro blossoms, chive oil

SALAD VERTE

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

ENTREE

BAVETTE STEAK

warm salad of summer beans, tomatoes,
grilled red onions, roasted peppers & feta
with sauce verte

POULET AU VIN BLANC

all natural chicken breast braised in white wine
with mushrooms & pearl onions, pommes puree

SEAFOOD COUSCOUS

monkfish, shrimp, calamari, mussels,
spicy saffron - tomato broth, chickpeas,
sun golds, zucchini, leeks, fennel & rouille

DESSERT

PÊCHE MELBA

lavendar poached peaches, raspberry coulis,
vanilla bean ice cream

BLUEBERRY CLAFOUTIS whipped yogurt

POT DE CRÈME AU CHOCOLAT
chantilly cream

NICE MATIN

SUMMER RESTAURANT WEEK LUNCH

AUGUST 14TH – 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 SQUASH & CORN VELOUTÉ
charred corn, scallions, micro blossoms, chive oil

ENTREE

CHICKEN MILANESE

summer tomatoes, mozzarella, arugula, basil

FROMAGE BLANC TART

sweet corn, bacon, leeks & gruyere, petite salade

MAFALDINE

house made pasta with sun gold tomato sauce,
basil & pecorino sardo

DESSERT

PÊCHE MELBA

lavendar poached peaches, raspberry coulis,
vanilla bean ice cream

BLUEBERRY CLAFOUTIS whipped yogurt

POT DE CRÈME AU CHOCOLAT
chantilly cream

(dessert supp. \$9)