

NICE MATIN

SUMMER RESTAURANT WEEK DINNER

JULY 20TH – LABOR DAY

THREE COURSE PRIX FIXE \$45

APPETIZER

LUMACHE

corn, snap peas, spring onions, pea shoots,
basil, parmesan, cream

SALAD VERTE

crisp baby green leaf lettuce,
mustard vinaigrette, radish

SUMMER VEGETABLE VICHYSOISE

whipped greek yogurt & mint

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

CHOCOLATE MOUSSE chantilly cream

NICE MATIN

SUMMER RESTAURANT WEEK LUNCH

JULY 20TH – LABOR DAY

TWO COURSE PRIX FIXE \$30

APPETIZER

SALAD VERTE

crisp baby green leaf lettuce,
mustard vinaigrette, radish

ARTICHOKE TEMPURA

smoked paprika aioli

SUMMER VEGETABLE VICHYSOISE

whipped greek yogurt & mint

ENTREE

GRILLED CHICKEN SALAD

all natural chicken breast, nectarines, roquefort,
marcona almonds, tomatoes, frisee, greens

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

CHOCOLATE MOUSSE chantilly cream
(dessert supp. \$9)