



FLORENT

... blurring the lines between ...
restaurant + nightlife

RESTAURANT WEEK

dinner menu | \$30

1ST COURSE

your choice of:

SPICY AHI TUNA POKE

soy / maui onion / cucumber / sesame / potato chips

GENERAL TSO'S PORK BELLY

pea tendrils / cucumber / pickled chilis / thai basil / sesame / scallions

BRUSSELS SPROUTS

bilbao chorizo / asian chili sauce

2ND COURSE

your choice of:

SEARED SEA SCALLOPS

saffron risotto / chorizo / asparagus / cajun buerre blanc

PAN ROASTED CHICKEN

marble potatoes / baby artichokes / spinach / mustard jus

LAMB SCHNITZEL

goat cheese herb spätzle / baby broccoli / meyer lemon butter sauce

3RD COURSE

your choice of:

CRAVORY COOKIE SANDWICH

vanilla bean ice cream

BALTIMORE BOMB PIE

berger's cookie custard / whipped cream

WARM APPLE CRISP

oatmeal crumble / vanilla ice cream

WINE ADD ON

+\$20

LEESE FITCH | chardonnay

STELLINA DI NOTTE | pinot grigio

COLUMBIA CREST | cabernet sauvignon