

Welcome to Restaurant Week 2017

DINNER (JANUARY 15-22)

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\$ 40 prix-fixe

PRICE DOES NOT INCLUDE TAX OR GRATUITY
Choice of

*Green Goddess salad – heirloom mix greens, apple, hazelnut
butter, tarragon dressing, brioche*

Macaroni Gratin – pancetta, blue d’auvergne

Moules Frites – mussels, spanish chorizo, white

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Roast Chicken– half chicken, seasonal veg, chicken jus

*Salmon – brussel sprouts, shallot marmalade, hazelnut, parsnip
puree*

Pork Chop – fennel apple slaw, maple dressing, pear compote

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Frangipane Apple Rosemary galette , crème fraiche ice cream

*Hazelnut Financier, blood orange curd, mascarpone cream &
arbequina olive oil ice cream*

Chocolate Feulletine Tart white chocolate ganache, crème fraiche