

**Pamplemousse Grille**  
**Restaurant Week**  
**January 17<sup>th</sup> – 24<sup>th</sup>, 2016**

**Choice of First Course**

Lobster Ravioli,  
Seared Scallops, Wild Mushrooms,  
Pear Tomatoes, Asparagus  
Ginger Soy Beurre Blanc  
Or  
Roasted Beet Salad,  
Grilled Artichoke, Crispy Goat Cheese,  
Mache, Arugula,  
Toasted Pine Nuts, Balsamic Vinaigrette  
Or  
Roasted Cauliflower Soup,  
Toasted Brioche, Crispy Pancetta  
Or  
Smoked Salmon Salad,  
Hearts of Palm, Red Endive,  
Gorgonzola, Baby Tomatoes, Candied Pecans,  
Zinfandel Vinaigrette

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**Choice of Second Course**

Colorado Lamb Osso Bucco,  
Crispy Lamb Confit,  
Truffled Mashed Potato,  
Glazed Tri Color Baby Carrots  
Or  
Hudson Valley Duck Confit,  
Sweet White Corn, Sautéed Rainbow Swiss Chard,  
Cherry Balsamic Reduction  
Or  
Miso Sea Bass with  
Green Tea Noodles, Medley of Market Vegetables,  
Baby Sweet Peppers,  
Radish Sprout Salad,  
Ginger Soy Beurre Blanc  
Or  
Kobe Burger  
Truffle Cheese, Truffle Mayo,  
Truffle Parmesan Fries  
Or  
Crispy Tofu,  
Green Tea Noodles,  
Medley of Market Vegetables,  
Baby Sweet Peppers, Radish Sprout Salad,  
Ginger Soy Beurre Blanc

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**Choice of Dessert**

Pear Tarte-Tatin,  
Vanilla Gelato, Variety of Berries  
Or  
Warm Chocolate Truffle Cake  
Salted Caramel Crème Anglaise,  
Vanilla Gelato, Variety of Berries  
Or  
Trio of Sorbets  
Mélange of Fruit & Berries  
Or  
Pineapple Polenta Cake,  
Caramel Brownie Gelato, Blackstrap Molasses

*\$50.00 per person*  
*Plus Tax & Service Charge*  
*\*No Splitting Please\**