

## CHOICE OF FIRST COURSE

### KIM CHEE SEAFOOD MARTINI

Maine Lobster, Bay Scallops, Shrimp,  
Jumbo Lump Crabmeat, Peanuts

### HEIRLOOM TOMATO & BURRATA SALAD

Baby Arugula, Aged Balsamic Vinegar

### ROASTED CAULIFLOWER SOUP

Crispy Prosciutto, Petite Croutons

### SHORT RIB AGNOLOTTI

Swiss Chard, Mushrooms, Tomatoes,  
Mushroom Sauce

### ROASTED BEET SALAD

Arugula, Mache, Pine Nuts, Grilled Artichokes,  
Crispy Goat Cheese, Balsamic Vinaigrette

## CHOICE OF SECOND COURSE

### HERB MARINATED PRIME FLATIRON STEAK

Harissa Crushed Potatoes, Broccolini, Chimichurri

### VEAL SCHNITZEL

Braised Pommes Fondant, Rainbow Swiss Chard,  
Farm Fresh Egg, Brown Butter Caper Sauce

### DUO OF DUCK CONFIT & QUAIL

Pommes Fondant, Sauteed French Beans, Game Jus

### MISO BLACK COD

Rock Shrimp & Lap Cheong Fried Rice, Baby Bok  
Choy, Ginger Soy Beurre Blanc

### BASIL ROASTED SALMON

Quinoa, Sauteed Snow Peas, Sauce Vierge,  
Beurre Blanc

### CRISPY TOFU

Vegetable Fried Rice, Ginger Snow Peas, Ginger  
Soy Beurre Blanc

## CHOICE OF DESSERT

### WARM CHOCOLATE-CARAMEL CAKE

Chocolate Gelato, Caramel Sauce

### PEAR TARTE TATIN

Vanilla Gelato

*Restaurant Week* March 2024

# PAMPLEMOUSSE GRILLE

*WELCOME DRINK OF  
SPARKLING WINE,  
KIR ROYALE, OR  
SAUVIGNON BLANC*

## *SUPPLEMENTAL OPTIONS*

Lobster & Truffle Grilled Cheese \$35/\$50  
Gnocchi or Angel Hair Pasta with  
Shaved Black Truffles \$35/\$50

**\$70 PER PERSON PLUS  
TAXES, FEES, & GRATUITY**