



## 2018 RESTAURANT WEEK LUNCH

*two courses 26 | three courses 32*

### • APPETIZERS •

#### CHILLED CORN SOUP

cotija, cilantro, pine nuts

#### HEIRLOOM CHERRY TOMATO SALAD

beets, herbs, hazelnuts

#### CHICKEN LIVER AND FOIE GRAS TERRINE

brandyed prunes, frisee salad, grilled bread

### • ENTREES •

#### CROQUE MONSIEUR

ham, gruyere cheese, béchamel

#### GRILLED SWEET POTATO

oyster mushroom, swiss chard, chive crème fraiche

#### MEZZELUNE

goat cheese and mascarpone ravioli, asparagus, mollica

#### SALMON NOISETTES

farro, fennel, cucumber, pine nut, green garlic vinaigrette

### • DESSERT •

#### PISTACHIO SEMIFREDDO

chocolate sauce, flourless brownie

#### APRICOT BROWN BUTTER TART

orange rosemary ice cream, almonds

### SIDES

LIGHT TEMPURA OF GREEN BEANS 14 • HERBED FRENCH FRIES 10  
ARUGULA AND PARMESAN SALAD 13 • RED HOT RAPINI 11

### WINE

WHITE • PICPOUL DE PINET 2016, felines jourdan 14  
ROSÉ • VENTOUX "LE PETIT TOUR" 2017, domaine colibri 13  
RED • BARBERA D'ALBA 2014, oddero 15

*consuming raw or undercooked food increases your risk of foodborne illness*