

Lunch

Restaurant Week Menu : \$20.10/person

Choice of Appetizer

Crème de châtaignes

Chestnut soup, crème fraîche, croutons

or

Terrine de pot au feu et salade

Terrine of Pot au Feu, herbs salad and Xeres vinaigrette

Choice of Entree

Moules à la marinière

Mussels steamed in white wine, shallots, garlic, parsley and butter

or

Filet de saumon, lentilles

Salmon filet, French lentils and smoked bacon, light horseradish cream

or

Onglet, échalotes confites, sauce vin rouge

Pan roasted hangar steak, confit shallots, red wine sauce

Choice of Dessert

Please ask your server about our daily dessert board specials.

Conceptualized by three star Michelin Chef Antoine Westermann

Parties of 8 or more are subject to an 18% service charge and applicable tax.

*Consuming raw or undercooked fish, meats, poultry, seafood or eggs may increase your risk of food-borne illness.