

June 7th to June 22nd 2017

**-Lunch Specials-
Appetizers**

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **17**

Charcuterie: Jambon de Bayonne, Rosette de Lyon, Garlic Sausage, Pistachio Rosa Salami - **15**

Endive and Tuna Céviche with Cilantro, Lime & Lemon Zest, Red Onion, Mache Salad- **12**
Fresh Green Asparagus Vinaigrette- **9**

Mixed Spring Baby Lettuce, French Breakfast Radish, Cucumber, Pistachios,
Haricots Vert & Balsamic Vinaigrette - **10**

Entrées

Braised Lamb Shank Provençal, Tomato, Orange Zest & Toasted Pearl Pasta - **24**

Seared Swordfish Steak on a Bed of Crimson Lentils, Pearl Onions & Sauce Bordelaise - **21**

Sautéed Jumbo Soft Shell Crab, Lemon Butter, Shallots, Fine Herbs & Veal Jus - **19**

Catch of the Day: **Market Price**

Vegetarian Dish of the Day -**19**

Grilled Polenta Cake, Asparagus, Crimson Lentils & Spring Vegetables, Drizzle of Herbed E.V.O.O.

WE OFFER 2 PRIVATE ROOMS: THE TERRACE ROOM SEATS 14 & THE UPSTAIRS ROOM SEATS 40

**-Dinner Specials-
Appetizers**

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **18**

Charcuterie: Jambon de Bayonne, Rosette de Lyon, Garlic Sausage, Pistachio Rosa Salami - **17**

Endive and Tuna Céviche with Cilantro, Lime & Lemon Zest, Red Onion, Mache Salad- **13**
Fresh Green Asparagus Vinaigrette - **10**

Mixed Spring Baby Lettuce, French Breakfast Radish, Cucumber, Pistachios,
Haricots Vert & Balsamic Vinaigrette - **11**

Entrées

Sautéed Fresh Soft Shell Crabs: Lemon Butter, Shallots, Fine Herbs & Veal Jus- **Market Price**

Braised Lamb Shank Provençal, Tomato, Orange Zest & Toasted Pearl Pasta - **33**

Seared Swordfish Steak on a Bed of Crimson Lentils, Pearl Onions & Sauce Bordelaise - **31**

Vegetarian Dish of the Day – **23**

Grilled Polenta Cake, Asparagus, Crimson Lentils & Spring Vegetables, Drizzle of Herbed E.V.O.O

WE OFFER 2 PRIVATE ROOMS: THE TERRACE ROOM SEATS 14 & THE UPSTAIRS ROOM SEATS 40