CLASSICS

APPETIZERS
SHRIMP COCKTAIL | Horseradish cocktail sauce
CLASSIC CAESAR SALAD | Hearts of Romaine lettuce, garlic croutons, Parmesan cheese
ESCARGOTS À LA BOURGUIGNONNE | Garlic, parsley, butter
FRENCH ONION SOUP | Gruyère cheese, herb croutons

ENTRÉES
Served with potatoes au jus, seasonal vegetables
BROILED ATLANTIC SALMON | Hollandaise sauce
GRILLED CHICKEN BREAST | Thyme jus
GRILLED NEW YORK STRIPSTEAK | Herb butter or classic green peppercorn sauce

APPETIZERS
FOREST MUSHROOM TERRINE | Herb salad, toasted hazelnuts, mustard vinaigrette
HAMACHI CRUDO | Avocado, toasted sesame seeds, yuzu
FENNEL SOUP | Lobster, citrus, caviar
PIZZETTE | Pasta, Pecorino cheese, cherry tomato, roasted garlic

ENTRÉES
SAFFRON LINGUINI | Baby calamari, grilled shrimps, bay scallops, extra virgin olive oil
SEASAME CRUSTED TUNA | Coconut rice, bok choy, ponzu
BRAISED LAMB SHANK | Creamy spinach orzo, roasted pearl onions, lemon-oregano jus
GRILLED VEAL CHOP | Potato croquette, broccoli rabe, thyme jus
CAULIFLOWER FRIED RICE | Wok vegetables, fried egg, garlic chips