CLASSICS

APPETIZERS

SHRIMP COCKTAIL
Horseradish cocktail sauce

CLASSIC CAESAR SALAD
Hearts of Romaine, lettuce, garlic croutons, Parmesan cheese

ESCARGOTS A LA BOURGUIGNONNE
Garlic, parsley, butter

FRENCH ONION SOUP
Gruyère cheese, herb croutons

ENTRÉES

Served with potatoes au jus and seasonal vegetables

BROILED ATLANTIC SALMON
Hollandaise sauce

GRILLED CHICKEN BREAST
Thyme jus

GRILLED NEW YORK SIRLOIN STEAK
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
Feta, 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 choi, ponzu

BRAISED LAMB SHANK
Creamy spinach, zucchini, roasted pear onions, lemon-oregano jus

GRILLED VEAL CHOP
Potato croquette, broccoli rabe, thyme jus

CAULIFLOWER FRIED RICE
Wok vegetables, fried egg, garlic, chips