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 du jour, 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 | Pesto, 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 baby onions, lemon-oregano jus
GRILLED VEAL CHOP* | Potato croquette, broccoli rabe, thyme jus
CAULIFLOWER FRIED RICE* | Wok vegetables, fried egg, garlic chips