

BISTRO~LOUNGE~BAR

# **APERITIF**

## **Restaurant week menu \$35**

### ***Choice of appetizers***

#### **Soup of the Day**

#### **Charred Cauliflower**

With parmesan, pesto, bread crumbs

#### **Octopus Carpaccio**

With micro greens, pico de gallo add \$7

#### **Escargot Bourguignon**

With garlic herb butter

#### **Mixed Greens Salad**

Sweet corn, beets, string beans, ricotta salata cheese, basil balsamic vinaigrette

### ***Choice of entrees***

#### **Mussels and Fries**

Mariniere or Provencale

#### **Filet Mignon Risotto**

With asparagus, porcini mushroom sauce add \$5

#### **Fresh Fettuccine with Lobster**

With grape tomatoes, sweet corn, cognac cream sauce add \$10

#### **Pistachio Crusted Filet of Sole**

Red quinoa and vegetable pilaf, lemon dijon emulsion

#### **Grilled Chicken Breast**

With carrots, peas, pearl onions, fingerling potatoes, chimichurri sauce

#### **Grilled Pork Chop**

With white beans, and broccoli rabe ragout, garlic white wine sauce

### ***Choice of Dessert***

Lemon tart, fresh fruit & mascarpone cheese crepe, sorbet of the day