

**RESTAURANT WEEK 2019**

*First Course (choice of)*

**ESCARGOTS BARDOT**

potironne burgundy snails wrapped individually in puff pastry  
toasted hazelnuts, chartreuse-garlic butter

**MAINE LOBSTER BISQUE**

classically prepared with brandy, tomato, puff pastry, fennel & tarragon

**KING CRAB & ENDIVE CAESAR**

alaskan red king crab, belgian endive, parmigiano-reggiano, caper aioli  
fresh lemon, herbed bread crumbs

*Main Course (choice of)*

**STEAK FRITES AU POIVRE**

14oz USDA prime ribeye, hand cut fries, brandy & peppercorn cream

**RACK OF LAMB BOHÉMIENNE**

charcoal grilled NZ lamb rack, roasted garlic & tahini creamed spinach  
blenheim apricot preserve, crispy green falafel, ras-el-hanout spice

**SCALLOPS À LA GRENOBLOISE**

viking village dayboat scallops, sweet corn, heirloom cherry tomatoes  
fava beans, sherry vinegar, fresh dill, caper-brown butter

**LOUP DE MER PROVENÇAL**

wood-roasted mediterranean sea bass, braised artichokes  
fennel & fingerling potatoes, niçoise olive tapenade, pommes allumettes

*Dessert (choice of)*

**ESPRESSO CRÈME BRÛLÉE**

fresh beignets, turbinado croquant

**CHOCOLATE MACARON**

french chocolate cookie, valrhona chocolate mousse

**\$80 per person**