



NYC
Restaurant Week

RESTAURANT WEEK MENU

From July 20th until September 6th

POUR COMMENCER

- CHOICE OF -

Chilled corn velouté

Heirloom tomato tartare, basil condiment

Half a dozen escargots, garlic & parsley butter

PLATS

- CHOICE OF -

Stuffed zucchini, ricotta, tarragon & pine nuts

Seared salmon, piperade & chorizo

Lemon & thyme chicken ballotine,

crushed potatoes & olive oil

DESSERTS

- CHOICE OF -

Chocolate mousse

Cherry clafoutis

Peach melba

2 course menu \$ 45 (lunch only)

3 course menu \$60

Restaurant week is not available

Saturday & Sunday lunch