



LUNCH \$22
AUGUST 14TH - 20TH

STARTERS

CHILLED STRAWBERRY SOUP

Fresh Strawberries pureed with herbs, fresh fruits and Chablis

CALAMARI FRITES

Panko Breaded Squid Fried Golden Brown Served With Chef Aaron's Signature Sauces.

ENTREES

BOUILLABAISSE

Lemon Butter sautéed Red Prawns, Scallops Mussels, Saffron and Fennel Broth, Toasted Country Bread.

DUCK FRICASSEE

Slow Cooked Lentils, trumpet Mushrooms, Roasted Parisienne Potatoes, Sauce Madame Charred Quince, Pea Tendrils

BRIE AND ARUGULA SALAD

Black Peppered Strawberries, Brulee Brie Cheese, Toasted Pecans, Blood orange Segments, Balsamic Reduction

DESSERTS

MIXED SEASONAL BERRIES TOPPED WITH A TOASTED GRAND MARNIER SABAYON