



RESTAURANT WEEK MENU



JANUARY 14 - 20, 2019

PRIX FIXE 3-COURSE DINNER

FIRST COURSE

Choice of

FLASH SEARED SEASAME TUNA CARPACCIO

On Bed of Arugula and Fennel | Black Olive Condiments | Soy Mustard Vinaigrette

CAULIFLOWER BISQUE

Carnival Cauliflower Shavings and Chive Oil

Wine Pairing: Lamblin & Fils, Chablis, France

SECOND COURSE

Choice of

BEEF BOURGUIGNON

Pearl Onions | Lardons | Mushrooms | Red Wine Sauce

Wine Pairing: Louis Latour, Valmoissine Pinot Noir, France

PAN SEARED ATLANTIC SALMON

Pommes Dauphinoise | Roasted Rainbow Carrots | Sautéed Kale | Choron Sauce

Wine Pairing: Mer Soleil, Chardonnay, California

STEAK CAFE DU PARC

**Additional \$15*

12 oz. Prime New York Strip Steak | Hericot Verts | Pommes Frites | Café de Paris butter

Wine Pairing: Clarendelle, Bordeaux Blend, France

THIRD COURSE

Choice of

CRÈME BRÛLÉE À LA VANILLE

Madagascar Vanilla Bean Crème Brûlée | Buttery Fennel Frond Sable Breton | Fresh Berriess

Wine Pairing: La Fleur d'Or, Dessert Wine, Sauternes

PROFITEROLES

Pâte à Chou | Ice Cream | Warm Chocolate Sauce

Wine Pairing: Taylor Fladgate, Port 10 Years

\$35 PER PERSON

\$65 PER PERSON WITH WINE PAIRING

(Plus service charge & sales tax)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.