

Restaurant Week 2026

Dinner \$55

Optional Wine Pairings Priced by the Glass

Salade de Betteraves

Roasted Rainbow Beets, Candied Pecans, Orange, Goat Cheese, Aged Balsamic Vinegar

CHÂTEAU D'ESCLANS WHISPERING ANGEL | PROVENCE, FRANCE \$16

or

Soupe à L'oignons Gratinée

French-Style Onion Soup, Gruyère Cheese, Baguette

HARTFORD COURT, CHARDONNAY | RRV, USA \$17

or

Escargot de Bourgogne

Burgundy Snails, Garlic Butter, Pain de Campagne

HEINZ EIFFEL, RIESLING, MOSEL, GERMANY \$16



Poitrine de Poulet

Roasted Herb-Marinated Chicken Breast, Garlic Haricot Verts, Fennel, Baby Arugula, Chicken Jus

BEZEL BY CAKEBREAD, PINOT NOIR | CALIFORNIA, USA 16

or

Steak Frites

New York Strip Steak, French Fries, Roasted Royal Trumpet Mushrooms, Burgundy Demi-Glace

LEVIATHAN, CABERNET SAUVIGNON, NAPA VALLEY, USA \$19

or

Gambas Rôties

Pan-Seared Colossal Head-on Prawns, Roasted Fondant Potatoes, Roasted Spring Vegetables

XO Cognac Sauce

HARTFORD COURT, CHARDONNAY | RRV, USA \$17



Crème Brûlée

Vanilla-Flavor French Custard, Mixed Berries

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

or

Exotic Panna Cotta

Coconut Madeleine

VILMART & CIE RATAFIA DE CHAMPAGNE, CHARDONNAY | FRANCE, NV \$17

GYO SANTA

Executive Chef

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