

Restaurant Week 2026

Dinner \$65

Optional Wine Pairings Priced by the Glass

Poitrine de Porc

Duroc Pork Belly, Brussels Sprouts, Smoked Bacon, Soy Honey Glaze

Yuzu Aioli, Espelette Pepper

ALBERT BICHOT, CHARDONNAY | BURGUNDY, FRANCE \$18

or

Galette de Crabe du Maryland

Seared Maryland Crab Cake, Ricotta, Louis Sauce

CLOUDY BAY SAUVIGNON BLANC | MARLBOROUGH, NZ \$17

or

Poulpe Grillé

Lemon-Herb-Marinated Charred Octopus

Tomate Provençal Sauce, Cilantro Aioli, Petite Salad

BEZEL BY CAKEBREAD, PINOT NOIR | CALIFORNIA, USA \$16



Bar de Ligne

Grilled Branzino, Roasted Spring Vegetables, Espelette Oil

CHÂTEAU DESCLANS WHISPERING ANGEL, ROSÉ | PROVENCE, FRANCE \$16

or

Filet de Boeuf

Black Angus Beef Tenderloin, Château Potato Gratin, Tricolor Asparagus

Bordelaise Sauce (+\$5)

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

or

Boeuf Bourguignon

Red Wine-Braised Short Ribs, Pearl Onions, Mushrooms

Pork Lardons, Fingerling Potatoes

BEZEL BY CAKEBREAD, PINOT NOIR | CALIFORNIA, USA \$16



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

or

Peach Violet Tart

Strawberry Coulis, Vanilla Ice Cream

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

GYO SANTA

Executive Chef

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