

MARCH 11. 12 MENU a+b, etc.

HORS D'OEUVRES

PALOURDES | \$26

new england steamer clams in saffron-lemon zest butter

CÔTES LEVÉES | \$24

duroc st. louis ribs with char siu sauce and apple kimchi slaw

PLATS PRINCIPAUX

each entree is served with a zucchini caesar salad: zucchini ribbons, serrano ham, pecorino romano, parmesan crisp, tarragon-caesar dressing

ESPADON PUTTANESCA | \$45

grilled swordfish over creamy parmesan polenta, served with a rustic rosemary tomato sauce

BOEUF MOUTARDE ESTRAGON | \$44

sous vide waygu flank steak, served with black garlic-truffle mashed yukon potatoes and sauteed spinach

FAISAN AU CURRY | \$40

pheasant tikka masala, served with blue pea basmati rice, curried cabbage and spring peas

DESSERT

GÂTEAU D'OPÉRA | \$14

layers of almond cake, coffee buttercream and chocolate ganache, topped with raspberry whipped cream

