



LE RIVAGE

RESTAURANT WEEK

CLASSIC FERNCH BISTRO

Offering Lunch & Dinner

THREE COURSE PRIX FIXE LUNCH 45

January 20TH - February 12TH

APPETIZER

HAM ARANCINI

Acquerello Rice, Ham, Peas

BEET SALAD

Whipped Fromage Blanc, Blood Orange

SMOKED CRUDITÉ

Carrots, Celery, Red Pepper Coulis

MAIN COURSE

VEGAN CACIO E PEPPE

Zuchinni Noodles, Cashews, Nutritional Yeast

DUCK RAVIOLI

Duck Confit, Sage, Brown Butter

PORK SCHNITZEL

Roasted Apples, Normandy Sauce

DESSERT

MACARONS

French Meringue Sweet Cookie

PEACH SHORTCAKE

Vanilla Sponge Cake, Peaches, Whipped Cream

THREE COURSE PRIX FIXE DINNER 60

January 20TH - February 12TH

APPETIZER

TARTARE AMUSE

Beef Tartare, Pie Tee Thin Pastry

HAM ARANCINI

Acquerello Rice, Ham, Peas

TUNA CARPACCIO

Lemon Oil, Capers, Garlic Crisps

MAIN COURSE

DUCK RAVIOLI

Duck Confit, Sage, Brown Butter

PORK SCHNITZEL

Roasted Apples, Normandy Sauce

HANGER STEAK

Grilled broccolini, Béarnaise

DESSERT

MACARONS

French Meringue Sweet Cookie

PEACH SHORTCAKE

Vanilla Sponge Cake, Peaches, Whipped Cream

