

NICE MATIN

SUMMER RESTAURANT WEEK DINNER

JULY 21ST – LABOR DAY

THREE COURSE PRIX FIXE \$45

APPETIZER

BURRATA

grilled peaches, snap peas, arugula,
lemon oil, pignoli

LUMACHE

corn, fava beans, spring onions, pea shoots,
basil, grana, cream

HEIRLOOM TOMATO TART

sheep's milk ricotta custard

ENTREE

JARRET DE PORC

slow braised pork shank, yellow turnip purée,
port wine cherries, gastrique

EGGPLANT POLPETTE

cavatelli, tomato, stracciatella, grana

STEAMED ATLANTIC COD

pickled vegetable relish, roasted tomato vinaigrette

DESSERT

CRÈME BRÛLÉE fresh berries

PROFITEROLES espresso ice cream

CHERRY - VANILLA TORTE kirsch cream

NICE MATIN

SUMMER RESTAURANT WEEK LUNCH

JULY 21ST – LABOR DAY

TWO COURSE PRIX FIXE \$30

APPETIZER

SALADE VERTE

bibb, gem, frisée, endive, fines herbs,
radish, sherry wine vinaigrette

RISOTTO CARBONARA

guanciale, peas, black pepper, egg, grana

SOUPE À LA TOMATE

cool tomato soup, feta, olives, cucumbers

ENTREE

ROAST CHICKEN BREAST

grilled peaches, snap peas, stracciatella,
arugula, lemon oil, pignoli

LUMACHE

corn, fava beans, spring onions, pea shoots,
basil, grana, cream

STEAMED ATLANTIC SALMON

pickled vegetable relish, roasted tomato vinaigrette

DESSERT

CRÈME BRÛLÉE fresh berries

PROFITEROLES espresso ice cream

CHERRY - VANILLA TORTE kirsch cream
(dessert supp. \$9)