

R E S T A U R A N T W E E K

2 C O U R S E \$ 6 0 , 3 C O U R S E \$ 7 5

CORN VELOUTÉ

basil crème fraîche, cabbage remoulade, corn fritter

SALADE À LA GRECQUE

eckerton hill tomatoes, feta cheese, black olive vinaigrette

LOBSTER BUCATINI

maine lobster, saffron, sauce homardine

RATATOUILLE

roger vergé ratatouille, aioli, provençal pickles

GRILLED ARCTIC CHAR

demi-sec tomatoes, eggplant, carolina gold rice
sauce bourride

BRAISED SHORT RIBS

polenta, orange zest, sauce daube

TROPÉZIENNE

orange blossom, crème diplomate
pistachio & raspberry icecream

CAFÉ COCOA SUNDAE

coffee ice cream, chocolate financier, chantilly
chocolate emulsion

EXECUTIVE CHEF Will Nacev

EXECUTIVE PASTRY CHEF Yohko Ogata