

Paris Bar

Restaurant Week Summer 2026

\$60

3 COURSE DINNER

FIRST COURSE

choose one

SPRING SALAD

orange mint whipped ricotta, baby beets, orange supremes, pistachio vinaigrette

GOAT CHEESE CROQUETTE

house-smoked, lavender honey

SCALLOP CEVICHE

coconut lime couli, mango, blood orange, cilantro

SECOND COURSE

choose one

STEAK FRITES

bistro filet, crispy fries, sauce ravigote

ROASTED EGGPLANT PANTOUFLE

grilled spring onion & goat cheese tartinade, garlic chili oil

SEARED SALMON

spinach, wild mushroom, béarnaise

CHICKEN PAILLARD

frisée, baby kale, marinated olives, haricots verts, peewee potatoes, cherry tomatoes, herbed vinaigrette

DESSERT

choose one

COOKIES

2 SCOOPS OF ICE CREAM

PROFITEROLES

*house-made choux buns, filled with tahitian vanilla chantilly,
served with hot chocolate sauce*



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A decorative teal border with intricate floral and vine patterns surrounds the entire menu. The border is thicker on the left and right sides and thinner on the top and bottom.

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\$30

2 COURSE LUNCH

FIRST COURSE

choose one

SPRING SALAD

orange-mint whipped ricotta, baby beets, orange supremes, pistachio vinaigrette

GOAT CHEESE CROQUETTE

house-smoked, lavender honey

SALMON CRUDO

cucumber, ginger, scallion, sake marinade

SECOND COURSE

choose one

CHICKEN CLUB

bacon, avocado, cilantro aioli, lettuce, tomato

ROASTED EGGPLANT PANTOUFLE

grilled spring onion & goat cheese tartinade, garlic chili oil

SEARED SALMON

spinach, wild mushroom, béarnaise

CROQUE-MONSIUER

ham, comté, mornay sauce



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