



MAISON MADISON

CHAMPAGNE • PETITES ASSIETTES

RESTAURANT WEEK DINNER

3 COURSES • \$60 PER PERSON

FIRST COURSE

Choice of One

TUNA TARTARE
SPOONS

avocado • yuzu • chive

OYSTERS (3)

*champagne mignonette •
lemon*

MUSHROOM
VOL-AU-VENT

*wild mushrooms •
shallot cream • puff pastry*

WAGYU SLIDERS

*caramelized onion •
comté*

SECOND COURSE

Choice of One

STEAK FRITES,
AU POIVRE

*prime NY strip •
peppercorn cognac sauce •
pommes frites*

BRANZINO
PROVENÇAL

*tomato confit • olives •
fine herbs • white wine*

GRUYÈRE
CHEESEBURGER
AU JUS

*prime beef •
caramelized onion •
French dip jus*

SALADE MAISON
MADISON

*little gem lettuce • avocado •
fine herbs • champagne
vinaigrette • parmesan crisps*

DESSERT

Choice of One

PROFITEROLES

*vanilla ice cream •
warm chocolate sauce*

MILLE-FEUILLE

*crispy puff pastry •
diplomat cream • berries*

MIDNIGHT IN PARIS

*warm chocolate lava cake •
espresso caramel • vanilla gelato*



MERCI & À BIENTÔT