

3 course \$ 48.00

Appetizer

Potage du jour
Daily soup

Caesar Salad (vegetarian)

Romaine hearts, rosemary croutons, homemade pommery mustard garlic dressing, Parmigiano-Reggiano cheese

Cured Atlantic Salmon

In the house, wasabi mayonnaise, hydro organic micro green, guacamole

Grilled Calamari

Citrus butter reduction, black olive, crushed garlic, fresh herbs, capers, sundried tomato, aged balsamic reduction, hydro organic micro green

Classic Beef Carpaccio

AAA, hand cut raw beef tenderloin, truffle oil, EVO, Parmigiano-Reggiano cheese, hydro organic micro green

Warm Goat Cheese / Beet Salad

Beets, walnut- panko breaded goat cheese, walnut oil, pomegranate jus, pomegranate seeds, crushed walnut, spicy hydro organic micro greens

Spicy Hydro Organic Micro Green Salad (Vegan)

Assorted of micro green salad, crushed walnut, berries, tamarind, turmeric vinaigrette

Main Course

gnocchetti pomodoro (Vegetarian)

Fresh pasta, homemade fresh pesto, San Marzano tomato sauce, Parmigiano-Reggiano

Cast-Iron Steak-Frites (Omaha)

8oz, dry aged striploin, peppercorn demi-glace,
Yukon gold fries tossed in rosemary garlic mayonnaise

Magret Duck

Orange, cinnamon, sour sop and red wine gastric, seasonal vegetable

Grilled Sous-vide Veal Chop

10 oz., marchand du vin reduction, seasonal vegetable,
roasted mini Yukon gold potato

Filet Mignon

“AAA” beef tenderloin, chasseur sauce, seasonal vegetable

Seafood linguine

Shrimps, scallops, mussels, capers, kaffir lime, sage butter reduction
(Gluten free pasta, add \$ 3.00)

Capture du Jour

Catch of the day

Dessert

Scandinavia Vanilla Bourbon Crème Bruleé

Warm apple crisp (raisin, walnut and cranberry)

Profiteroles, callebaut chocolate sauce

Ice crème Or Sorbet

All sauces are gluten free, vegan option are available

Executive chef, Fawzi Kotb