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**HOPE FOR HOSPITALITY RESTAURANT WEEK | \$39 MENU**  
**NOVEMBER 29TH - DECEMBER 13TH**

**CHOICE OF FIRST COURSES**

Lobster Bisque, Crème Fraiche

Baby Frisee Lettuce, French Goat Cheese Crostini, Grapes, Almonds and Tarragon Vinaigrette

Faroe Island Red Beet and Dill Cured Salmon Carpaccio, Shallots, Capers, Caviar, Lemon Vinaigrette

Sautéed Calamari, Chardonnay Tomato Broth, Garlic, Niçoise Olives, Pesto and Shallots

Cassolette D' Escargots, Garlic, Basil, Parsley and Butter, Add \$5

Mediterranean Baby Octopus, Piquillo Peppers, Garlic, Turkish Oil, Olives and Parsley, Add \$5

**CHOICE OF ENTRÉES**

**Loup de Mer Monagasque**

Sun dried raisins, capers, shallots, Niçoise olives, baby tomatoes, basil, fresh thyme, Parsley leaves, sauvignon blanc sauce

**Moroccan Style Chicken,**

Boneless breast, gnocchi, black mission figs, apricots, prunes, chickpeas, acacia honey glaze

**New York Steak Forestiere**

Yukon Potatoes, Wild Mushrooms, Sherry Wine Sauce

**Roasted Crispy Duck**

Glazed pear, cranberry apple chutney, butternut squash & sweet potato black Currants and cherries, orange zest & green peppercorn port wine sauce add \$15

**MILK FED VEAL TENDERLOIN**

Porcini & trumpet royale mushrooms duxelle

Roasted beets & potatoes puree, morel mushrooms and truffle veal au jus add \$15

**CHOICE OF DESSERT**

Profiterole or Crème Brule, Berries

*(Please No Substitutions)*