February 24th to 28th / March 16th to 20th  
April 6th to 9th

MENU #2 - $34.75

SHRIMP BISQUE
butter poached prawns

OR

GNOCCHI PARISIENNE
gorgonzola,
fresh grapes

OR

SMOKED SCALLOPS EN PAPILLOTTE
vegetable julienne,
chimichurri

COMPRESSED MELON SALAD
prosciutto, bocconcini,
black pepper foam

SEARED ALBACORE TUNA NICOISE
quail egg, tomato, olive, haricot,
potato and anchovy vinaigrette

OR

POACHED BREAST OF GAME HEN
celery root puree, crispy skin
sparkling sabayon

OR

GRILLED STEAK “FRITES”
truffle fries, maitre d’hôtel butter
veal jus

OR

BUTTERNUT SQUASH RAVIOLI
brown butter, raab, preserved lemon

LEMON MERINGUE TART
blackberry coulis

OR

PROFITEROLE CRAQUELIN
chocolate glaze, orange pastry cream