



Summer Restaurant Week 2015

A P P E T I Z E R S



SOUP DU JOUR

Chef's Selection of Seasonal Classics

'21' CAESAR SALAD

Romaine, Aged Parmesan, Garlic Croutons

MAINE CRAB AND SALMON TARTARE

Avocado, Bergamot, White Harissa, Pomme Gaufrette

MOZZARELLA DI BUFALA

Jersey Tomatoes, Crostini, Basil Oil

M A I N C O U R S E S



FAROE ISLANDS SALMON

Crushed Fingerling Potatoes, Horseradish Cream, Sorrel, Leek Fondant

ROASTED LEG OF LAMB

Shaved Summer Vegetables, Kalamata Olive Tapenade, Rosemary jus

AMISH CHICKEN

Olive Oil Whipped Potato, Wild Mushrooms, Truffle Jus

TAGLIATELLE

Broccoli Rabe, Pancetta, Confit Tomatoes, Basil Pesto

D E S S E R T S



FROZEN YOGURT SUNDAE

Champagne Gelée, Mixed Fruit

CHOCOLATE MOUSSE

Hazelnut Praline, Mint Chocolate Chip Ice Cream

RICOTTA TART

Peach Compote, Lavender Honey

MIXED FRUIT AND SEASONAL BERRIES

Vanilla Ice Cream

LUNCHEON 25 / DINNER 38

Does not include beverages, tax or gratuity.

Monday-Friday Only; Menu Subject to Change