



## LUNCH TABLE D'HÔTE

2 course meal - \$35

### APPETIZERS

**Beef tartare** - daisy bud - quail egg - threated apple

**Beet** - pecans - goat cheese - bitter lettuce

**Salmon carpaccio** - grapes - red onions - salted herbs - elderberries

**Soup of the day**

### MAIN COURSES

**Risotto** - wild mushrooms - bacon

**Beef cheek** - red wine - parsnip - carrots - spruce shoots

**Grilled romaine lettuce** - crispy chicken - parmesan - bacon - Caesar sauce

**Fish of the day** - root vegetables - lobster bisque - saffron rouille

### WINE SUGGESTION

#### White

**Reine Juliette**, sauvignon blanc, vin de pays D'Oc - \$16 | \$65

**Pinot Grigio**, Alpina, Pinot Grigio, Trentin Haut-Adige - \$15 | \$65

**Fazi battaglia**, Verdecchio, Les Marches - \$12 | \$45

**Moillard Coquillage**, Chablis, Bourgogne \$17 | \$80

#### Red

**Rouge Clair Chapoutier**, grenache, Syrah Rhône \$12 | \$60

**Fonterutoli**, Chianti classico, Toscane - \$15 | \$75

**Condado de Haza Ribera del Duero**, Tempranillo - \$16 | \$80

**Demoiselle de Sociando-Mallet**, Haut-Médoc, merlot-cabarnet - \$19 | \$90

*Executive Chef: Clément Hamy*



To thank our talented cooks for their hard work, we have introduced a kitchen fee on our invoices.  
Thank you for your understanding.