



## WINTER RESTAURANT WEEK

JANUARY 21-FEBRUARY 8

THREE COURSE PRIX FIXE DINNER 42.

### — APPETIZER —

SOUP DE POISSON NICOISE  
*crouton, rouille*

CRISPY CAULIFLOWER A LA MEUNIÈRE  
*caper, parsley, garlic, lemon*

GNOCHETTI AL UOVO  
*mushroom ragu. pecorino*

### — ENTREE —

BRANZINO  
*roasted carrot, parsnip puree, orange beurre monte*

PORK MILANESE  
*sweet potato mousseline, broccoli rabe,  
spicy brown butter sauce, burnt lemon*

DUCK CASSOULET  
*braised coco beans, duck leg, bacon & sausage*

### — FEATURED DESSERTS —

COCONUT - CHOCOLATE BOMBE  
*sliced almonds, chocolate biscuit*

STEAMED LEMON CUSTARD  
*citrus streusel, clementine sorbet*

or

CHOICE OF DESSERT FROM THE MENU



## WINTER RESTAURANT WEEK

JANUARY 21-FEBRUARY 8

TWO COURSE PRIX FIXE LUNCH 26.

### — APPETIZER —

SOUP DE POISSON NICOISE  
*crouton, rouille*

CRISPY CAULIFLOWER A LA MEUNIÈRE  
*caper, parsley, garlic, lemon*

QUINOA & BROCCOLI SALAD  
*scallions, pistachios, cucumbers, watermelon radish*

### — ENTREE —

TROUT  
*roasted carrot, parsnip puree, orange beurre monte*

TUSCAN CHICKEN BREAST  
*sweet potato mousseline, broccoli rabe,  
spicy brown butter sauce, burnt lemon*

GNOCHETTI AL UOVO  
*mushroom ragu. pecorino*

### — FEATURED DESSERTS —

COCONUT - CHOCOLATE BOMBE  
*sliced almonds, chocolate biscuit*

STEAMED LEMON CUSTARD  
*citrus streusel, clementine sorbet*

or

CHOICE OF DESSERT FROM THE MENU