

NICE MATIN

WINTER RESTAURANT WEEK

JANUARY 21-FEBRUARY 9

THREE COURSE PRIX FIXE DINNER \$42.

— HORS D'OEUVRES —

BEET TORTELLINI

goat cheese crema, roasted walnuts, mint oil

RISOTTO

radicchio, gorgonzola, walnuts, orange blossom honey

ESCARGOT

tomato fondue, garlic butter & breadcrumbs

PORK RILLETTES *chapons, pickled vegetables*

GRILLED SEAFOOD SALAD

celeriac, blood orange, kale, orange - saffron vinaigrette

GRAIN SALAD

sweet potato hummus, sunflower seeds, citrus vinaigrette

WALDORF PROVENÇALE

lavender vinaigrette, herbs de provence

— ENTREE —

ROAST CHICKEN

*Goffle Road Farm all natural free ranging chicken,
crispy roasted spaghetti squash,
sauteed puntarella, almond salsa verde*

DUCK MILANESE

red wine braised purple cabbage, gribiche

OLIVE CRUSTED SALMON

smoky eggplant ragu, piperade, fennel & pine nut slaw

ROASTED COD

winter vegetable caponata, balsamic emulsion

OIL POACHED MONKFISH

classic ratatouille, lemon - garlic cream

SMOKED LAMB RAGU

house made tagliatelle, root vegetables, mint, grana

HANGER STEAK A LA DIANE

root vegetable mousseline, mushroom - cognac sauce

— FEATURED DESSERTS —

BANANA - CARAMEL GATEAU

tahini fudge, coconut sorbet

PISTACHIO FINANCIER

meyer lemon curd, blood orange, honey ice cream

PEAR - FIG STRUDEL *armagnac ice cream*

CHOCOLATE - PEANUT BUTTER BOMBE

chilled peanut mousse, cocoa nib crumble

CHOCOLATE MOUSSE

hazelnut praline, chocolate meringue

VANILLA CREME BRULEE *mixed berries*

NICE MATIN

WINTER RESTAURANT WEEK

JANUARY 21-FEBRUARY 9

TWO COURSE PRIX FIXE LUNCH \$26.

— HORS D'OEUVRES —

PANISSE

chickpea fries, rosemary aioli

WINTER VEGETABLE CHOWDER

mushroom & truffle condiment, celeriac chips

PORK RILLETTES

chapons, pickled vegetables

MUSHROOM FRITTERS

truffle & parmesan aioli

EGG MAYO WITH PESTO *piment d'espelette*

SHRIMP AL AJILLO *grilled sourdough*

GRAIN SALAD

*sweet potato hummus, sunflower seeds,
citrus vinaigrette*

OAK LEAF SALAD

mustard vinaigrette, toasted almonds

— ENTREE —

DUCK LEG CONFIT

red wine braised purple cabbage, gribiche

OLIVE CRUSTED SALMON

classic ratatouille, lemon - garlic cream

SMOKED LAMB RAGU

house made tagliatelle, root vegetables, mint, grana

BEET TORTELLINI

goat cheese crema, roasted walnuts, mint oil

GRILLED SEAFOOD SALAD

celeriac, blood orange, kale, orange - saffron vinaigrette

HOUSE ROASTED TURKEY SALAD

romaine, cucumbers, onions, tomatoes, peppers, radish

MERGUEZ PANINO

roasted peppers, dijonnaise, fries

QUINOA GRAIN BOWL

*whie bean puree, olives, mustard greens,
sweet potato, soft boiled egg*

— LITTLE TREATS —

PETITS DESSERTS SERVED IN A GLASS \$5 EACH

LEMON CURD *blood orange compote*

CHOCOLATE MOUSSE *hazelnut praline*

VANILLA PANNA COTTA *toasted almond cookie*

PEANUT PARFAIT *chocolate sauce, cocoa nib crumble*

A PERFECT NIBBLE OF CHEESE *fig - almond torte*