

## LUNCH

### THREE COURSES \$10

Please select one starter, one entrée, and one dessert

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#### STARTER

**Nicoise Salad with Seared Ahi Tuna** – with egg, haricot vert, olives, tomato concasse, fingerling potatoes

**Caesar Salad** – with romaine, grated reggiano, brioche croutons, classic dressing, white anchovy, and a parmesan cookie

**Grilled Fruits & Arugula Salad** – with crispy prosciutto, shaved parmesan cheese, served with a champagne vinaigrette dressing

**Watermelon, Mache and Arugula Salad** – with goat cheese, kalamata olives, red onions, mint, red wine vinaigrette dressing

**Caprese Salad** – served with fried mozzarella, heirloom tomatoes, roasted red peppers, basil, olive oil, balsamic vinegar reduction

**Shrimp Risotto** – using fine herb salad and preserved lemon

**Flatbread or Pizza Special of the Day**

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#### MAIN PLATE

*Sauter*

**Halibut** – served with corn and fava bean succotash, tomatoes, peas

**Vegetarian Selection** – with summer vegetable risotto and crispy zucchini

*Pocher*

**Salmon** – served with English pea puree, asparagus, parisian potatoes with butter sauce

*Griller*

**Le Cordon Bleu Beef Burger** – with lettuce, tomato, sautéed red onions, served with hand-cut french fries

**Lamb Burger** – with feta cheese, tomato marmalade, spinach, sautéed red onions, served with hand-cut french fries

**Grilled Chicken Caesar Salad** – with romaine, reggiano, brioche croutons, classic dressing, white anchovy, and a parmesan cookie

*Braiser*

**Beef Short Rib** – served with potato puree, sauté of seasonal vegetables, three onion relish, gravy

*Frise*

**Pork Schnitzel** – served with braised red cabbage, spaetzle with sauce charcuterie

*Rôtir*

**Roasted Breast of Turkey** – in a club sandwich, with crisp bacon, tomatoes, sliced boiled eggs, bibb lettuce, and housemade mayonnaise

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#### DESSERT

**Seasonal Fruit Crumble** – with vanilla bean ice cream

**Classic Creamy Cheesecake** – with strawberry-rhubarb compote and cocoa sauce

**Salted Caramel Pot de Crème** – with Chantilly cream and almond sable cookie

**Chocolate Mousse** – classic chocolate mousse with Viennese sponge cake, raspberries and raspberry sauce

**Cookies and Ice** – assorted cookies and choice of three ice cream or sorbets of the day

## DINNER

### THREE COURSES \$10

Please select one starter, one entrée, and one dessert

or

### FOUR COURSES \$15

Please select two starters, one entrée, and one dessert

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## STARTER

### Soup – Chef's Selection

**Nicoise Salad with Seared Ahi Tuna** – with egg, haricot vert, olives, tomato concasse, fingerling potatoes

**Caesar Salad** – with romaine, grated reggiano, brioche croutons, classic dressing, white anchovy, and a parmesan cookie

**Grilled Fruits & Arugula Salad** – with crispy prosciutto, shaved parmesan cheese, served with a champagne vinaigrette dressing

**Watermelon, Mache and Arugula Salad** – with goat cheese, kalamata olives, red onions, mint, red wine vinaigrette dressing

**Caprese Salad** – served with fried mozzarella, heirloom tomatoes, roasted red peppers, basil, olive oil, balsamic vinegar reduction

**Shrimp Risotto** – using fine herb salad and preserved lemon

**Flatbread or Pizza Special of the Day**

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## MAIN PLATE

*Sauter*

**Halibut** – served with corn and fava bean succotash, tomatoes, peas

**Vegetarian Selection** – with summer vegetable risotto and crispy zucchini

*Pocher*

**Lamb Loin** – served with English pea puree, baby seasonal vegetables, asparagus, mint chimichurri sauce

*Griller*

**Filet Mignon, Tomato Hollandaise** – served with housemade fries, roasted zucchini and tomato salad

*Braiser*

**Veal Shank with Risotto** – served with English peas, mushrooms, gremolata

*Fire*

**Pork Schnitzel** – served with braised red cabbage, spaetzle with sauce charcuterie

*Rôtir*

**Rotisserie Chicken Half au Jus** – served with roasted baby artichokes, tomatoes, potato puree

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## DESSERT

**Seasonal Fruit Crumble** – with vanilla bean ice cream

**Classic Creamy Cheesecake** – with strawberry-rhubarb compote and cocoa sauce

**Salted Caramel Pot de Crème** – with Chantilly cream and almond sable cookie

**Chocolate Mousse** – classic chocolate mousse with Viennese sponge cake, raspberries and raspberry sauce

**Cookies and Ice** – assorted cookies and choice of three ice cream or sorbets of the day