

RESERVE CUT

LUNCH SPECIAL

\$29, 3-COURSE PRIX FIXE MENU
EXCLUSIVE OF TAX & GRATUITY

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FIRST COURSE, CHOICE OF...

CARROT SOUP
ORANGE ZEST, MICRO GREENS

SPINACH & RADICCHIO SALAD
CRANBERRY, CROUTONS, CITRUS VINAIGRETTE

SUSHI ROLL
SALMON & TUNA

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MAIN COURSE, CHOICE OF...

SPAGHETTI
SWISS CHARD, ARTICHOKE, BRANDIED CHERRY, GARLIC OIL

SEARED BRANZINO
CHESTNUT PUREE, SPAGHETTI SQUASH, GARLIC CONFIT, SUNDRIED TOMATO

5 OZ PETIT PRIME FILET
CARROT PUREE, BOK CHOY, PICKLED WOOD EAR MUSHROOM

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DESSERT, CHOICE OF...

PEANUT BUTTER MOUSSE
SALTED CARAMEL SAUCE, VANILLA ICE CREAM

BEIGNETS
COCONUT SORBET, RASPBERRY SAUCE

CHEF'S SELECTION OF SORBET