



**FEBRUARY 26 - MARCH 3, 2019**

*3 Course Prix Fixe - \$20.19 Lunch // \$30.19 Dinner*

***1st Course:***

**SOUP DU JOUR**

*ask about today's offering*

**ASPARAGUS**

*asperges || jambon de bayonne | sauce bearnaise | chive oil*

**CALAMAR**

*calamar frites || nuoc cham chili sauce | watermelon | cilantro*

**ARUGULA CITRUS SALAD**

*salade de roquette || oranges & grapefruit | shaved radish | goat cheese | pistachios | pomegranate vinaigrette*

***2nd Course:***

**SMOTHERED SHRIMP**

*crevettes étouffées || wild argentinean shrimp | classic creole sauce | fonio*

**PORK MARTINIQUE**

*porc martinique || ancho coffee rubbed pork flat iron | red & green chimichurri sauce | caramelized onion & bacon smashed plantains*

**IMPOSSIBLE MEATLOAF**

*pain de viande impossible || vegetarian meatloaf made with "impossible beef" | vegetarian gravy | cauliflower celeriac mash | market vegetables*

**HUNTER'S CHICKEN**

*poulet de chasseur || pan-seared chicken breast | white wine demi glace | carrots, onions, mushrooms & tomatoes | cauliflower celeriac mash*

***3rd Course:***

**CREME BRULEE**

**CHEESECAKE**

**CHOCOLATE POT DE CREME**

**SORBET DU JOUR**

***Menu subject to change.***