

Restaurant Week Lunch Menu  
Monday through Friday “Du Lundi au Vendredi”

*Three Course...\$22  
Sales Tax, Gratuity, Not Included*

*APPETIZERS*

*Soup of the Day*

*Gazpacho*

*Tomatoes, Cucumber, Scallions, Cilantro and Watermelon*

*“Cacao” Salad*

*Field Greens, Tomatoes, Heart of Palm, Walnuts, Golden Raisins,  
Goat Cheese, Balsamic Dressing*

*Pheasant Pâté*

*with French Cornichons and Mixed Greens*

*Red Beet Salad*

*Red Beets with Fresh Mozzarella, Golden Raisins, Pumpkin Seeds,  
Balsamic and Olive Oil*

*ENTREES*

*Grilled Trout*

*with French Green Beans, Roasted Fingerling Potatoes,  
Lemon Beurre Blanc Sauce*

*Grilled Steak Salad*

*Mixed Greens, Walnuts, and Blue Cheese, Thyme Mustard Dressing*

*“Cacao” Salad with Grilled Shrimp or Salmon*

*Field Greens, Tomatoes, Heart of Palm, Fresh Goat Cheese, Golden Raisins,  
Walnuts, Herb Mustard Dressing*

*Grilled Chicken*

*Roasted Potatoes, and Green Beans, Rosemary Sauce*

*Grilled Hanger Steak*

*with Caramelized Shallots and French Fries, Red Wine Sauce*

*DESSERTS*

*Profiteroles*

*Pastry Puffs Filled with Fresh Cream.  
Chocolate Sauce, Vanilla Ice Cream*

*Mango Mousse Cake*

*with Raspberry Sauce*