



RESTAURANT WEEK LUNCH MENU

3 Courses \$22

(Sales Tax, Gratuity, Not Included)

APPETIZERS

Soup of the Day

or

“Cacao” Salad

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

or

Burrata

Burrata, Roasted Beets, Sunflower Seeds, Heirloom Tomatoes, Olive Oil, Fig Reduction

ENTREES

Salmon

Broccolini, Potato Gratin, Fennel Cream Sauce

or

Grilled Trout

Lyonnais Potatoes, Green Beans, Caper Beurre Blanc Sauce

or

Steak Salad

Mixed Greens, Walnuts, Blue Cheese, Thyme Mustard Dressing

or

“Cacao” Salad with Grilled Shrimp or Salmon

Field Greens, Tomatoes, Hearts of Palm, Goat Cheese, Golden Raisins, Walnuts, Herb Mustard Dressing

or

Grilled Chicken

Lyonnais Potatoes, Green Beans, Velouté Sauce

Or

Hanger Steak

Caramelized Shallots, French Fries, Red Wine Sauce

DESSERTS

Profiteroles

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

or

Poached Pear

Red Wine and Cinnamon Poached Pear, Crème Fraiche, Raspberry Sauce

***Menu items may change depending on availability.**

***Due to a high volume of reservations, we kindly encourage a maximum two hours seating period. Thank you for your understanding.**