



## Restaurant Week Dinner Menu

**3 Courses \$35**

**(Sales Tax, Gratuity Excluded)**

### APPETIZERS

Soupe du Jour

or

Salade "Cacao"

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

or

Burrata

Burrata, Rainbow Cherry Tomatoes, Black and Green Grapes, Sunflower Seeds, Olive Oil, Micro Herbs

or

Mushroom Risotto

Arborio Rice, Wild Mushrooms, Parmesan

### ENTREES

Magret de Canard, Sauce a l'Oranges

Pan-Seared Duck Breast, Apricot Compote, Potato Cake, Orange Gastrique

or

Filet Mignon Grillé, Sauce au Poivre

Beef Tenderloin, Asparagus, Potato Gratin, Black Pepper Sauce

or

Carré d'Agneau aux Herbes

Herb Mustard and Panko Crusted Rack of Lamb, Polenta Cake, Asparagus, Marchand de Vin

or

Onglet de Boeuf aux Echalottes

Grilled Hanger Steak, Caramelized Shallots, Bordelaise, Pommes Frites

or

Saumon Grillé

Grilled Salmon Filet, Sundried Tomatoes, Leeks, Polenta Cake, Fennel Cream Sauce

or

Raviolis aux Champignons

Wild Mushroom Ravioli with Grilled Asparagus, Shaved Parmesan, Tomato Basil Sauce

### DESSERTS

Cacao Chocolate Mousse with Sugar Tuile, Dulce de Leche (pair with Grand Marnier \$11)

or

Poached Pear with Crème Fraiche, Chocolate Sauce (pair with Port Tawny 10 \$11)

or

Trio Cremes Brulees - Vanilla, Chocolate, Flavor du jour (pair with Carmes de Rieussec, Sauternes \$12)

*\*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.*