

Bar Artisanal

Summer Restaurant Week

Dinner - \$35

FIRST COURSE

Choice of:

Watermelon Salad, Goat Feta, Tapenade

Blue Prawns, Garlic, Olive Oil, Hot Pepper

Cheese Tempura

Cavatelli, Cauliflower, Capers, Anchovy Crumb, Mint

SECOND COURSE

Choice of:

Skate Milanese, Basil Tzatziki, Raw Tomato Coulis

Arctic Char, White Bean Brandade,
Artichoke Barigoule Vinaigrette

Short Rib Ala Plancha, Parmesan Polenta, Sauce Verte

Pissaladiere Du Jour

Dessert

Choice of:

Chocolate Mousse, Hazelnut Crunch,
Coffee Granita, Chocolate Foam

Ricotta Mousse, Fresh Berries,
Lemon Verbena

Beignets, Raspberry Shake