

Lunch Prix Fixe
First Course

CHILLED PEA SOUP

LEMON SABAYON, CROUTONS

CHOPPED ICEBURG SALAD

EGG, ROASTED GARLIC, RED WINE VINAIGRETTE

Main Course

BRAISED VEAL RAVIOLIS

OYSTER MUSHROOM, CELERY ROOT PUREE

CORNBREAD AND ANDOULLIE STUFFED TROUT

CAPER LEMON BUTTER

Dessert

CHOCOLATE POT DE CREME

SWEET CREME AND DARK CHOCOLATE BROWNIE

VANILLA CHEESECAKE

CITRUS COMPOTE AND LEMON CURD

three course prix fixe \$25.00 per person