

# CHEF'S SELECTION

Prix Fixe \$60

## APPETIZERS

choice of:

**Wild Arugula, Belgian Endive, Kishu Tangerines, Pomegranate**

*Toasted Pecans, Champagne Vinaigrette, Candied Ginger*

**Shaved Brussels Sprouts, Parmigiano Reggiano Cheese, Toasted Pinenuts**

*Aged Balsamic Reduction*

**Pistachio Goat Cheese Tart, Trio of Roasted Beets,**

**Medjool Dates, Orange Supreme**

*Moroccan Greens, Wild Honey, Meyer*

*Lemon, Ginger & Argan Oil Vinaigrette*

**Grilled Marinated Octopus, Sun-Dried Tomato & Pernod Sauce (Add \$5)**

*Flageolet Beans, Braised Fennel, Black Olives*

## ENTRÉES

choice of:

**Roasted Organic Chicken Breast, Porcini Mushroom,**

**Thyme & Marsala Sherry Wine Jus**

*Polenta Diamonds Crisps, Roasted Brussels Sprouts, Butternut Squash*

**Grilled Marinated Mediterranean White Sea Bass, Saffron Espelette Sauce**

*Braised Kale, Green Lentil, Sun Dried Tomatoes,*

*Yukon Gold & Black Olive Tapenade Purée*

**Seven Vegetable Couscous**

*Rutabaga, Parsnip, Turnip, Kohlrabi, Red Pepper,*

*Cauliflower, Zucchini, Harissa, Onion Confit*

**Pappardelle, Kale, Porcini Mushrooms, Butternut Squash, Romanesco**

*Sun-Dried Tomato Pernod Sauce,*

*Parmigiano Reggiano*

**Pine Nut & Mustard Crusted Rack of Lamb,**

**Marjoram Oil, Sherry Wine & Caper Sauce (Add \$5)**

*Flageolet Beans, Yukon Gold Potato & Black Olive Tapenade Purée*

## DESSERT DU JOUR

*Served with Brewed Italian Coffee*

*or Moroccan Mint Tea*

01.09.17