

# 2941 Restaurant Week 2021

## Three-Course Prix Fixe | Fifty-Five Dollars

### APPETIZERS

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\* YELLOWFIN TUNA TARTARE  
*Grand-Marnier aioli, avocado mousse, jalapeño*

MUSHROOM VELOUTE  
*fricassée of mushroom, truffle cream*

\* EAST COAST ACADIAN OYSTERS  
*lemon, cocktail sauce, mignonette*

\* CRISPY CALAMARI  
*meyer lemon-tarragon aioli*

WINTER BOUQUET  
*artisan mix greens, baby radish, white balsamic vinaigrette*

### ENTRÉES

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\* CRESCENT DUCK DUO  
*duck bacon, escarole, quince confit, spiced jus*

BEEF SHORT RIBS "BOURGUIGNON"  
*caramelized pearl onion, shiitake mushrooms, baby carrot, rustic potato*

PARMESAN RISOTTO  
*pecorino pepato, Brussel sprouts*

\* NEW ZEALAND KING SALMON  
*olive oil crushed fingerling, maitake mushrooms, endive salad, San Marzano jus*

\* PAN SEARED SEA SCALLOPS  
*celery root purée, grilled leek, lemon chimichurri*

### DESSERTS

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YUZU FRANGIPANE  
*lemon frangipane, yuzu cremeux, passion fruit gelee, meringue*

CHOCOLATE DOME  
*chocolate cake, vanilla chantilly, mint ice cream*

ESPRESSO  
*Apollonia sable, coffee ganache, caramel*

*Executive Chef, Bertrand Chemel*  
*Chef de Cuisine, Ruth Mergaye*