2941 Restaurant Week Dinner 2023

Three-Course Prix Fixe | Fifty-Five Dollars

APPETIZERS

CHILLED GREEN ASPARAGUS SOUP
shiitake mushrooms, niçoise olives, matsutake shoyu – crème fraîche

JUMBO LUMP CRAB SALAD
marinated avocado, heirloom tomato foam, lemon basil

MEDINA F.H. FARM TOMATO SALAD
pickled ramps, grilled little gems, Goat Lady Providence cheese, basil blossoms

HAMACHI “STEAK TARTARE”
capers aioli, poached quail egg, crispy seaweed tempura

ENTRÉES

NEW ZEALAND KING SALMON
Summer squash, king oyster mushrooms, red kosho sauce

YELLOW CORN RAVIOLINI
tomato compote, halloumi cheese, cacio e pepe spice, grilled portobello

CRESSENT DUCK DUO
duck leg confit, roasted breast, fingerling potatoes, spiced rapini, roasted cherries jus

FRUITS DE MER (SUP $15)
sea bass, head on prawns en persillade, cherry stone clams, Peruvian purple potato, seafood broth

DESSERTS

LEMON MERINGUE PIE
lemon mousse, crispy tuile, citron gelee, raspberry gelato

DULCEY ALMOND INSPIRATION
almond praline sponge, chocolate crémeux, dulcey gelato

PISTACHIO & STRAWBERRIES
pistachio financier, vanilla chiffon, strawberry gelato

Executive Chef, Bertrand Chemel
Chef de Cuisine, Ruth Mergaye
Pastry Chef, Kimberlyn Turman

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu ingredients are subject to change based on market availability. A taxable service charge of 20% is added to all checks on parties of six or more.