

VAUCLUSE

RESTAURANT WEEK

summer 2017

\$29 LUNCH | \$42 DINNER

APPETIZERS

POIREAUX

grilled leeks, toasted almonds, mustard seed vinaigrette

GAZPACHO

chilled heirloom tomato soup, grilled watermelon, feta, basil

SALMON RILLETTES

rustic smoked & fresh salmon paté, lemon crème fraîche, toasted baguette

PIED DE COCHON

crispy pig trotter, mushrooms à la greque, frisée, béarnaise

ENTRÉES

AUBERGINE

slowly baked eggplant, quinoa, blistered tomatoes, yogurt

DAURADE

grilled mediterranean sea bream, provençal vegetables, beurre blanc

AGNOLOTTI

duck confit ravioli, sauce forestière, summer savory, parmesan

VEAL

stuffed veal breast, swiss chard, escarole, gnocchi à la romaine

DESSERTS

MOUSSE AUX CHOCOLATE

milk chocolate mousse, lavender ice cream

PARFAIT AUX FRUIT

vanilla bavarois, market berries