



SUMMER PRIX FIXE MENU

Three courses \$55

APPETIZERS

Scallop Crudo

melon, basil, and chipotle

Morel Risotto

shaved summer truffles

Marinated Big Eye Tuna

avocado tapenade, clementines, and sesame tuile

Sweet Corn Soup

wood ear mushrooms, shrimp fritters, and basil

Wild Burgundy Escargot

Gruyere gnocchi, pickled fiddlehead ferns, and bottarga

MAIN COURSES

Duck Breast

apricots and chocolate-peppercorn vinaigrette

Filet Mignon

wild spinach, pommes anna, roast potato puree

Diver Scallops en Papillote

lemon verbena, ginger, green tomato chutney

Poussin "Under a Brick"

ginger vegetable fricassee

Salmon Fillet

chermoula, cauliflower and red pepper couscous

DESSERTS

Crème Brûlée Le Cirque

Atlántico Rum Baba

winter citrus fruits and chantilly

Fig Tart

toasted almond sorbet and balsamic caramel

Chocolate Ganache

fresh raspberries and rose petal sorbet

Rice Pudding

apricot marmalade, almond crunch



Restaurant Week Summer 2010

Lunch \$24.07
Dinner \$35

Menu

APPETIZERS

Chilled Melon, Cucumber, and Yogurt Soup
poached rock shrimp and curry oil

Salad of Peach and Smoked Mackerel
basil and pane fritto

Heirloom Tomato Tart
ciliegine, arugula, and saba

Herb Raviolini and Escargot
pine nuts, currants and smoked ham broth

MAIN COURSES

Grilled Fluke and Calamari
summer beans and squash, ginger and lemon verbena

Salmon Fillet
chermoula, cauliflower and red pepper couscous

Chicken Cordon Bleu
sweet onion and broccolini

Steak 'Pizzaiola'
polenta croutons

DESSERTS

Crème Brûlée Le Cirque

Rice Pudding
apricot marmalade, almond crunch

Chocolate Ganache
fresh raspberries and rose petal sorbet

Fig Tart
toasted almond sorbet and balsamic caramel