

Restaurant Week 2025

Lunch

\$35

Optional Wine Pairings Priced by the Glass

Tuna Crudo

Shaved Fennel, Baby Arugula, Black Olives Condiments, Pesto, Soy Mustard Dressing

STONELIGHT SAUVIGNON BLANC | MALBOROUGH, NZ \$17

or

Watermelon Feta Salad

Olives, Red Onion, Roasted Bell Pepper, Oregano Lemonette

HARTFORD COURT, CHARDONNAY | RRV, USA \$17

or

Escargot De Bourgogne

Burgundy Snail, Garlic Butter, Pain De Campagne

SANTA MARGHERITA, PINOT GRIGIO, ALTO-ADIGE, ITALY \$17



Croque Monsieur

Parisian Ham, Swiss, Béchamel, Pommes frites

ALBERT BICHOT, CHARDONNAY | BURGUNDY FRANCE \$18

or

Citrus Bourbon Pork Chops

Peach Chutney, Swiss Chard, Roasted Fingerlings, Pork Jus

BELLE GLOS "BALADE", PINOT NOIR | CALIFORNIA, USA \$18

or

Atlantic Salmon

Dijon Cream Sauce, Sautéed Spinach, Pommes Purée

ALBERT BICHOT, CHARDONNAY | BURGUNDY FRANCE \$18



Crème Brûlée

Tahitian Vanilla Custard, Mixed Berries

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

or

Chocolate Cremeux

Valrhona Manjari Chocolate, Orange Madelaine

BROADBENT MADEIRA "RAINWATER" | MADEIRA, PORTUGAL, NV \$16

STEPHEN TAYLOR

Chef de Cuisine

Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.