

# M E N U



== \$35 per person ==

## 🌀 APPETIZER 🌀

### CHOPPED SALAD

- *tomatoes, cucumbers, avocado, mixed greens, haricot vert, Niçoise olives, sherry-shallot vinaigrette* •

## 🌀 ENTRÉES 🌀

### SALADE FERMIERE

- *grilled chicken breast, avocado, tomatoes, arugula, Parmigiano Reggiano, sherry-shallot vinaigrette* •

### SHIITAKE & PESTO TAGLIATELLE

- *roasted tomatoes, roasted garlic, pine nuts, Parmigiano Reggiano* •

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### GRILLED SCOTTISH SALMON

- *French lentils, seasonal vegetables, fresh lemon vinaigrette* •

EXECUTIVE CHEF: PHILIPPE ROUSSEL

