

Grand Cru Wine Bar

Restaurant Week 2018 Three Course Menu \$35.18

Appetizers

Butternut Squash Soup with roasted cauliflower grenoblaise

Sauteed Diver Scallops on fennel confit, cara-cara oranges and citrus emulsion

Duck Confit in Salad with baby tomatoes, shaved broccoli, carrots, frisee, arugula, goat cheese and an aged sherry vinaigrette

Tuna Tartar in nori with wasabi caviar and a honey-soy ginger dressing

Entrees

Pine Cone Smoked Salmon on a ragout of fava beans, creamer potatoes and a caper, lemon, shallot herb brown butter

Pan Roasted Rockfish with celery root, shiitakes, haricot vert in smoked tomato water

Medaillon of Pork with butternut cous-cous, glazed baby onions and a chipotle-cilantro sauce

Roasted Beef Coulotte Steak with potato gratin, baby French beans and truffle sauce

Desserts

White Chocolate Pave and Raspberry

Coffee and Doughnuts

Trio of Crème Brulee

Chocolate Mousse