



## RESTAURANT WEEK

**DINNER MENU \$35**

**WINE PAIRINGS \$30**

### First Course

Choice of

#### FLASH SEARED SESAME TUNA CARPACCIO

On Bed of Arugula and Fennel  
Black Olive Condiments and Soy Mustard Vinaigrette

#### CAULIFLOWER BISQUE

Carnival Cauliflower Shavings and Chives Oil

*Chablis, Lamblin & Fils, France*

### Second Course

Choice of

#### BEEF BOURGUIGNON

Pearl Onions, Lardons, Mushrooms, Red Wine Sauce

*Louis Latour, Valmoissine Pinot Noir, France*

#### PAN SEARED ATLANTIC SALMON

Pommes Dauphinoise, Roasted Rainbow Carrots, Sautéed Kale, Sauce Choron

*Mer Soleil, Chardonnay, California*

#### STEAK CAFE DU PARC (add+ 15)

12oz Prime New York Strip Steak, French Green Beans, Pommes Frites, Café de Paris Butter

*Clarendelle, Bordeaux Blend, France*

### Third Course

Choice of

#### CRÈME BRÛLÉE A LA VANILLE

Madagascar Vanilla Bean Flavored Crème Brûlée, Buttery Fennel Frond Sable Breton, Fresh Berries

*La Fleur d'Or, Dessert Wine, Sauternes*

#### PROFITEROLES

Pate De Choux, Ice Cream Filling, Warm Chocolate Sauce

*Port, Taylor Fladgate 10 years*