

# PRIX FIXE

\$20

## HORS D'OEUVRES

SELECT ONE

DUCK CONFIT 'CINNAMON ROLL'  
ROASTED BEET SALAD  
MIXED GREENS SALAD  
∞ HOUSE-CURED SALMON TARTARE\*



## ENTREES

SELECT ONE

CROQUE MADAME\*  
QUICHE DU JOUR  
SEASONAL FRENCH TOAST  
∞ SCOTTISH SALMON\*  
∞ STEAK FRITES\*



## DESSERT

SELECT ONE

PROFITEROLES  
CRÈME BRÛLÉE

ITEMS WITH A ∞ PLEASE ADD \$10 SUPPLEMENTAL

*"One cannot think well,  
love well, sleep well,  
if one has not dined well."*

*-Virginia Woolf*



**CHEF/FOUNDER DAVID MYERS**

**EXECUTIVE CHEF BRIAN HOWARD EXECUTIVE SOUS-CHEF JULIO PERAZA**

18% gratuity will be added to parties of six or more

\* thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness.

young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.