

LUNCH TABLE D'HÔTE

APPETIZER

CONFIT CHERRY TOMATOES, FRESH PEACHES, BURRATA, BALSAMIC GLAZE

OR

ASPARAGUS WRAPPED IN PROSCIUTTO, POACHED EGG AND PARMIGIANO CREAM

INTERMEZZO

FRESHLY SHUCKED OYSTERS (6), RASPBERRY MIGNONETTE **+18**

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

LUMACHE WITH GUANCIALE, ONIONS, TOMATO SAUCE, PECORINO
31

OR

LINGUINI FINI WITH GARLIC, ANCHOVIES, CHILI OIL, MACCHIATO , LOBSTER MEAT
36

OR

CANADIAN SCALLOP RISOTTO, FRESH CLAMS, BASIL OIL
39

OR

GRILLED LAMB CHOPS, CHIMICHURRI SAUCE, YUKON GOLD MASHED POTATOES,
MARKET VEGETABLES
44

OR

WHITE FISH OF THE DAY, CHANTERELLE MUSHROOMS, WHITE WINE, PARSLEY
49

COFFEE OR TEA INCLUDED