

### **3-Course Menu Available until 6pm**

*\$45 Per Person*

#### **First Course**

*Please choose one*

#### ***Bistro Pomme Frites***

Frites tossed in homemade herb mix and fresh parmesan cheese, side of house malt aioli add truffle +2

#### **Caesar Salad\***

Heart of Baby Romaine, Garlic Herb Croutons, Crisp Applewood Smoked Bacon,  
Fresh Grated Parmigiano Reggiano, House Caesar Dressing

#### **Spanish Octopus (GF)**

Homemade preserved lemons, artichoke, kalamata olives, capers and roasted red pepper romesco  
or

#### **Creamy Homemade Seafood Bisque**

#### **Main Course**

*Please choose one*

#### **Pasta Aglio Olio Verdure #V**

Sauteed Garlic, Tomato & Spinach tossed with  
Al Dente Pasta & Fresh Parmesan  
with Grilled Veggies  
Choice of Marinara Sauce or Olive Oil

#### **Lamb Shank**

Slow-cooked bone-in natural lamb shank  
with rosemary rocksalt rub,  
hearty mirepoix tomato broth  
and mashed potatoes

#### **Short Rib Beef and Broccoli**

Szechuan Peppercorn Fumet Broth,  
Boneless Beef, Grilled Broccolini,  
Choice of Rice or Mashed Potatoes

#### **Singapore Black Pepper Prawns # GF**

Wok Stir Fry Prawns, Fresh Curry Leaves,  
Soy, Garlic, Shallots, Black Pepper & Cilantro  
with Steamed Rice & Grilled Broccolini

#### **Homemade Dessert**

*Please Choose One*

#### ***Warm Chocolate Chip Brownie ala Mode***

or

#### **Chef's Vanilla Creme Brulee**