

Restaurant Week 2010  
3 Courses-\$33.10 per person

**Appetizer:**

Chilled Cream of Corn Soup with Tiny Shrimp and Yellow Pepper Foam

Tuna Martini with Spicy Crème Fraîche and Tobiko Roe (\$5 supplement)

Confit of Curried Chicken Wings with Grilled Scallion

Duet of Vegetable Terrines; Beet and Horseradish Cream and Eggplant and  
Goat Cheese with Brioche Toast

Tabouleh Stuffed Beef Steak Tomato, Tempura Shrimp, Fennel and Orange Salad

Duck Liver Mousse with Toasted Brioche, Cornichons and Caper Berries

Steak Tartare with Soft Fried Egg, Caper Berries and Toasted Brioche  
(\$5 supplement)

Simple Arugula Salad with Fried Goat Cheese

Spicy Tempura Tuna Roll with Wasabi Emulsion (\$5 supplement)

Crispy Fried Oysters, Lentil and Sausage Tart with Mustard Aioli

Mom's Middle Eastern Mezze Plate

Cream of Portabella Mushroom Soup

**Entrée:**

Charred Grilled Squid, Steamed Littleneck Clams  
Smokey Bacon and Tomato Linguini

Diane's "Spanish Style" Sliced Pork Loin with Spicy Rice,  
Mexican Style Chorizo and Pequillo Peppers

Crispy Chicken Breast, Potato Cake "L'Ami Louis"  
and Braised Escarole

Sliced Sirloin with Potato Purée, Sautéed Vegetables,  
Crispy Onion Rings and Red Wine Sauce (\$8 supplement)

"My Grandmother's Pot of Sunday Red Sauce"  
with Braised Meatballs, Sausage and Sliced Pork Chop

Tomato Linguini, Yellow Leeks, and Blistered Tomato Sauce  
with Shaved Parmesan

Pigalle's Steak Frites with Creamed Spinach

Crispy Half Duck with Braised Purple Cabbage, Herb Spaetzle  
and Sweet and Sour Kumquats

Striped Bass with Roasted Tomato and Onion Tart (\$6 supplement)

**Sides:**

Pommes Frites -\$6 Potato Purée -\$6 Creamed Spinach - \$6  
Comte Truffle Cheese Fries -\$12

**Desserts:**

Banana Phyllo Roll with Green Tea Ice Cream, Kaffir Lime Anglaise and Candied Walnuts

Vanilla Panna Cotta with Strawberry Trio

House-made Ice Cream or Sorbet

Classic Vanilla Bean Crème Brûlée

Fallen Chocolate Cake with Chocolate Sauce and Raspberry Coulis (\$3 supplement)

Artisanal Cheese Plate (\$3 supplement)

**WE WILL BE SERVING THIS MENU UNTIL 9/5 AT THE RW PRICE OF \$33.10**

# Summer Tasting Sale Menu

Petit \$50.

## Chef's Amuse Bouche

### First Course

Tuna Martini with Spicy Crème Fraîche and Tobiko Roe

or

Steak Tartare with Soft Fried Egg, Caper Berries and Brioche Toast

### Second Course

Duet of Vegetable Terrines; Beet and Horseradish Cream and Eggplant and Goat Cheese with Brioche Toast

or

Chilled Cream of Corn Soup with Tiny Shrimp and Yellow Pepper Foam

### Third Course

Charred Grilled Squid with Steamed Littleneck Clams, Basil Tortelloni, Cherry Tomatoes and Fresh Chick Peas

or

Striped Bass with Roasted Tomato and Onion Tart (\$5 supplement)

### Fourth Course

Crispy Half Duck with Braised Purple Cabbage, Herb Spaetzle and Sweet and Sour Kumquats

or

Sliced Sirloin Steak with Maitre d' Butter and Potato Purée (\$5 supplement)

### Fifth Course

Vanilla Panna Cotta with Trio of Strawberries

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A few notes about restaurant week:

Due to the seasonality of our ingredients, all menus are subject to change.

We can only process 2 credit cards per table. We apologize for any inconvenience

During the official restaurant weeks, 8/15-8/29, we will be open on Mondays and we will be serving our RW menu 7 days a week

After the 29<sup>th</sup> we will resume our regular hours but we will still be serving the restaurant week menu until Sunday, 9/5 for the amazing price of \$33.10.