



STAMFORD RESTAURANT WEEK LUNCH

Please choose one of the following main courses:

- Spinach and Goat Cheese Quiche

short crust pastry filled with whole egg/whole milk batter & organic spinach

-Herbes de Provence-Grilled Chicken

Amish breast grilled with olive oil

-Croque Monsieur

(the classic Paris Ham and Gruyère melt)

- La Salade Niçoise

fully cooked, cold-poached, flaked tuna tossed with our famous house vinaigrette, hard-boiled egg, vine tomato, black olives, red beets & carrots

- Wild Shrimp Scampi

3 jumbo shrimp sauteed with olive oil, garlic, Chablis wine, butter and parsley, served with gluten-free angel hair pasta

-Radiatore Pasta with no-nut Pesto

you may request creamy or creamless sauce

Drinks

- House Roast Coffee, Iced Tea or Soft Drink

(1 per person complimentary)

Prix-Fixe of \$20 per person, tax and tip not included

No shares, splits or modifications available



STAMFORD RESTAURANT WEEK DINNER

Complimentary house wine or tap beer (1) as your aperitif

Then Please choose one of the following main courses:

- Ratatouille Pasta

Provençal style vegetable ragout with gluten-free angel hair pasta

-Grilled Organic Salmon Fillet

served with green bean salad and Dijon vinaigrette

-Wild Shrimp Provençale

5 jumbo shrimp in San Marzano Tomato Sauce, gluten-free pasta

-Amish Chicken Milanese

panko-crusted breast served with organic greens & spiced tomato jam

- Grass-Fed Steak au Poivre

grilled New York strip with black peppercorn sauce & pommes-frites

After your meal

- House Roast Coffee or selected tea

(1 per person complimentary)

Prix-Fixe of \$40 per person, tax and tip not included

No shares, splits or modifications available