



## Stamford Summer Restaurant Week Prix-Fixe Lunch Special

Please choose one of the following main courses:

**-Old Fashioned Nicoise Salad (gf/df)**

vinaigrette-marinated tuna, vine tomato, mesclun, olives, hard-boiled egg, carrot, beet [*tuna and red beets already marinated*]

**-Penne Rigate with Spinach and Mushrooms (vegan if without cheese)**

olive oil, garlic, shallot, Chablis, vegetable stock, parmesan cheese

**-Croque Monsieur [for Madame with Egg add \$2]**

warm ham and gruyere melt made with bechamel sauce; mixed greens

**-Herbes de Provence-Grilled Chicken Paillard (gf/df)**

served with mesclun greens and creole remoulade

**-Wild Shrimp Provencale with angel hair pasta (gf/df)**

three jumbos sauteed in Pastis-laced San Marzano tomato sauce

**-French Shepherd's Pie (gf)**

made from grass-fed beef, topped with mashed and gruyere cheese

**-Moules Marinières (gf)**

PEI mussels simmered with olive oil, garlic, shallot, Chablis, butter & parsley

*Prix-Fixe \$20 per person excluding tax and gratuity of 20%*

*No other offers may be combined with this prix-fixe*

*This menu is dine-in only. It may not be modified. No dishes will be split*

*Takeout orders of this menu will incur a \$2 per person surcharge*



Stamford Winter Restaurant Week Dinner Prix-Fixe Special

Please Choose one of the following appetizers:

- French Onion Soup
- Andalusian Style Gazpacho
- Red Beet Salad with shallots, parsley, olive oil & sherry vinegar
- Organic Mesclun Greens with house vinaigrette

Please choose one of the following main courses:

- Penne alla Puttanesca (df)  
tubular, cut pasta in a caper & olive-laden spicy San Marzano tomato sauce
- Wild Shrimp Provençale (gf/df)  
Pastis-scented plum tomato sauce; gluten-free angel hair pasta
- Wild-Caught Sole Meunière (gf)  
sautéed with lemon butter sauce, served with a side of ratatouille
- Herbes de Provence-Grilled Chicken Paillard (gf/df)  
red cabbage salad with cider vinegar
- Civet de Porc au Vin Rouge (gf/df)  
tender pork shoulder braised in red wine with mirepoix and aromatics
- French Shepherd's Pie  
made from grass-fed beef, (gf) topped with mashed and gruyere cheese
- Moules Marinières/Frites (gf/df if requested without butter)  
PEI mussels simmered with olive oil, garlic, shallot, Chablis, butter & parsley
- Grilled Flatiron Steak a la Bordelaise (gf/df if without mashed potaoes)  
served medium rare, with a side of mashed potatoes and sautéed spinach

*Prix-Fixe \$45 per person excluding tax and gratuity of 20%*

*No other offers may be combined with this prix-fixe*

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*Takeout orders of this menu will incur a \$2 per person surcharge*