



## Winter Restaurant Week Lunch

Please choose one of the following courses:

**-Old Fashioned Niçoise 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 gruyère melt made with béchamel sauce; mixed greens

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

served with mesclun greens and créole rémoulade

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

three jumbos sautéed in Pastis-laced San Marzano tomato sauce

**-Spinach and Goat Cheese Frittata (gf)**

Served with organic mixed baby greens

*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 RESTAURANT WEEK DINNER

*Please choose one of the following appetizers:*

**Soupe du Jour, French Onion Soup, Red Beet Salad, Organic Mesclun Greens**

*Then Please choose one of the following main courses:*

**-Radiatore alla Putanesca**

artisanal coil-shaped pasta in a spicy red sauce with black olives and capers

**-Wild-Caught Sole Meunière**

served with a side of ratatouille a la bohémienne

**-Wild-Caught Shrimp Provençale**

Pastis-scented San Marzano tomato sauce, gluten-free angel hair pasta

**Moules Marinières** -

PEI mussels simmered with olive oil, garlic, shallot, fresh thyme, chablis, butter & parsley

**- Herbes de Provence-Grilled Chicken Paillard**

served with seasonal roasted vegetables

**-Grilled Flatiron Steak a la Bordelaise**

served medium rare only with red wine sauce, sautéed spinach and mashed potatoes

**-Choice of Artisanal Gelato or Sorbet**

*(Please ask your server for selections)*

Prix-Fixe of \$45 per person, CT. tax and 20% gratuity not included

No shares, splits or modifications available