



Berkeley Restaurant Week 2017

Prix Fixe Lunch Menu

Starters

(Choose one)

Mixed Chicories

roquefort cheese, comice pear, walnut, dijon vinaigrette

Cauliflower Soup

crème fraiche, sourdough croutons, chives

Main Course

(Choose one)

Roasted Petrale Sole

braised cannellini beans, spanish sofrito, sauce verte

Croque Monsieur

ham, gruyere, toasted batard, sauce mornay, mesclun salad

Mushroom Risotto

cremini & oyster mushrooms, porcini, parmigiano reggiano

Dessert

(Choose one)

Chocolate Pot de Crème

almond crumble, lavender chantilly

Riz au Lait

vanilla bean rice pudding, salted caramel

Fromage du Jour

chef's cheese selection, warm baguette

\$20 per person

Pricing excludes beverages, tax & gratuity

Limited to parties of 6 or fewer

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Berkeley Restaurant Week 2017

Prix Fixe Dinner Menu

Starters

(Choose one)

Mixed Chiories

roquefort cheese, pickled raisins, dijon vinaigrette

Cauliflower Soup

crème fraiche, sourdough croutons, black truffle

Main Course

(Choose one)

Roasted Petrale Sole

fennel, potato mousseline, niçoise olive vinaigrette

Braised Lamb Shank

chickpea panisse, braised kale with currants & almonds

Anson Mills White Polenta

roasted winter vegetables, poached egg, black truffle

Dessert

(Choose one)

Chocolate Pot de Crème

almond crumble, lavender chantilly

Riz au Lait

vanilla bean rice pudding, salted caramel

Fromage du Jour

chef's cheese selection, warm baguette

\$35 per person

Pricing excludes beverages, tax & gratuity

Limited to parties of 6 or fewer

Due to California's water crisis, we comply with state law and serve water only upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.