

Small Bites

bread, butter, olives

5

soup du jour

8

beets, poached pear, arugula, whipped lemon goat cheese

10

mixed green salad, tomato, red onion, red wine vinaigrette

8

kale caesar salad, toasted almonds

8

artisan cheese board

15

norwegian smoked salmon, capers, red onion, cream cheese

11

crostini of seasonal mushrooms

11

crab cake, roasted garlic sauce

11

crisp crêpe of escargots, red wine sauce

11

crisp frog legs, sauce provençal

12

roasted quail, fresh fig, grapes, green olives

12

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Large Plates

fillet of petrale sole, lemon & caper sauce
22

prosciutto-wrapped mahi mahi, french green lentils, roasted garlic pesto
22

sautéed shrimp, petit pea risotto, white truffle oil
19

pork milanese, warm brie & prosciutto
22

bacon-wrapped pork loin, misson fig & apple chutney
22

boneless chicken thighs, lemongrass & ginger beurre blanc
22

pan-seared duck breast, hibiscus & orange gastrique
25

boneless new york steak, red wine reduction
22

½ rack of lamb, seasonal vegetables, herb pesto
25

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Ethiopian Lunch Menu

only served on Saturdays and Sundays from 11am to 2:30pm



vegetarian à la carte

eggplant
sautéed chard
lentil mash
spicy beets

potatoes, carrots and peas
spicy mushrooms

6

meat à la carte

beef
sautéed fish
chicken

10

combination plates

two vegetables and one meat entrée
or

three vegetables entrées

15

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