

1918

bistro & grill

2 Course \$63
3 Course \$73

House Ciabatta, Parmesan Olive Oil

ENTREE

Freshly Prepared Soup

Duck Plate, Rillettes, Parfait, Orange Glace

Not a Caesar Salad

MAINS

Market Fish

Chargrilled Spatchcock, Chimichurri, Boudin Blanc Beignet, Romesco

Pressed Lamb Shoulder, Baby Vegetables, Parsnip Puree, Bone Marrow Crisp

Served with Fries, citrus salt, chipotle mayonnaise and a
Mixed Leaf Salad, Mustard Vinaigrette

DESSERT

Warm Coconut Pudding, Toffee, Caramel Pears

Lime Brulee, Raspberry Sorbet, Ginger

Individual Cheese Plate