



# S.F restaurant week lunch Menu

## Tuesdays thru Fridays April 5th to April 12th 2024

\$40

One Appetizer and One Main Course

or

One Main Course And One Dessert

### Appetizers

SOUP OF THE DAY

ENDIVE SALAD

Endive, blue cheese, apple, pomegranate, candied pecans

XIPIRONS A LA PLANCHA

Fresh Sautéed Calamari, Anaheim Peppers, Serrano Ham, Balsamic & Persillade

ESCARGOTS DE BOURGOGNE

Served in a Parsley and Garlic Butter, Puff Pastry

PÂTÉ DE CAMPAGNE

Seasoned with Piment d'espelette, Pistachios, served with cornichon & toasted pain au levain

### Main Courses

CLASSIC STEAK FRITES

8 Oz Bavette Steak, Served with French Fries, Green Peppercorn Sauce.

DUCK CONFIT

Duck leg confit, served with a butternut squash purée, crispy Brussels sprouts leaves, sauce vierge

SALMON FILET

Sautéed filet of salmon, brussels sprouts, almonds, dried cranberries, Bordelaise sauce

### Desserts

CRÈME BRÛLÉE À LA VANILLE

The classic decadent vanilla dessert

MOELLEUX AU CHOCOLAT

Warm Chocolate Cake, Salted Caramel, Whipped Cream, Creme Anglaise and finished with a sprinkle of crushed nuts and crispy wafers.

TARTE FINE AUX POMMES

Puffed Pastry, Thin Sliced Apples, apple sauce, served warm with Vanilla Ice Cream

**SF**  
**RESTAURANT**  
*week*