

Pamplemousse Grille
Restaurant Week
January 21st - 28th , 2018

Choice of First Course

Lobster Ravioli,
Seared Scallops, Wild Mushrooms,
Pear Tomatoes, Asparagus,
Ginger Soy Beurre Blanc
Or
Roasted Beet Salad,
Grilled Artichoke, Crispy Goat Cheese,
Mâche, Arugula,
Toasted Pine Nuts, Balsamic Vinaigrette

Or
Roasted Cauliflower Soup,
Toasted Brioche, Crispy Pancetta

Or
Smoked Salmon Salad,
Hearts of Palm, Red Endive,
Gorgonzola, Baby Tomatoes, Candied Pecans,
Zinfandel Vinaigrette

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Choice of Second Course

Duo of Filet of Beef & Braised Short Rib Agnolotti,
Roasted Vegetables with Wilted Arugula

Or
Hudson Valley Duck Confit,
Sweet White Corn, Sautéed Rainbow Swiss Chard,
Cherry Balsamic Reduction

Or
Miso Black Cod,
Green Tea Noodles, Medley of Market Vegetables,
Baby Sweet Peppers, Radish Sprout
Salad, Ginger Soy Beurre Blanc

Or
Kobe Burger
Truffle Cheese, Truffle Mayo,
Truffle Parmesan Fries
Or
Crispy Tofu,
Green Tea Noodles,
Medley of Market Vegetables,
Baby Sweet Peppers, Radish Sprout Salad,
Ginger Soy Beurre Blanc

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Choice of Dessert

Pineapple Tarte-Tatin,
Coconut Gelato, Variety of Berries

Or
Warm Chocolate Truffle Cake
Salted Caramel Crème Anglaise,
Vanilla Gelato, Variety of Berries

Or
Trio of Sorbets
Mélange of Fruit & Berries

Or
Coconut Tres Leches with
Vanilla Gelato

\$50.00 per person
Plus Tax & Service Charge
No Splitting Please