



COSTA MESA RESTAURANT WEEK
LUNCH PRIX FIXE MENU
20.13

ADD A GLASS OF WINE 9

LE GRAND BALLON, SAUVIGNON BLANC, LOIRE, FRANCE 2010
TROIS VOYELLES, CABERNET SAUVIGNON, ALEXANDER VALLEY, 2004

ADD A GLASS OF WINE 12

SPARKLING GRUET, BLANC DE NOIR, NEW MEXICO NV
TABLAS CREEK, RED BLEND, PASO ROBLES, 2010

FIRST COURSE

CHILLED HEIRLOOM TOMATO GAZPACHO

BLUE CRAB AVOCADO SALAD, POBLANO PEPPER, WATERMELON, CELERY

OR

WATERCRESS SALAD

BREAKFAST RADISH, GRATED HARD BOILED EGG, CROUTON, PARMESAN GARLIC VINAIGRETTE

MAIN COURSE

HOUSE MADE SPINACH CAVATELLI PASTA

SMOKED RICOTTA CHEESE, CRISPY ZUCCHINI BLOSSOM, ROASTED PATTYPAN SQUASH POMODORO SAUCE

OR

GRILLED CHICKEN AND BISCUIT

CHICKEN PAILLARD, GRAVY, PRESERVED MEYER LEMON, FRENCH BEANS, CRISPY CAPERS

OR

GRILLED 6OZ FLAT IRON STEAK

HERB POTATO ROSTI, CARROT PURÉE, BROCCOLINI, RED WINE JUS
(\$5 SUPPLEMENT)

DESSERT

SORBET DU JOUR

OR

THAI TEA ENTREMET

COCONUT SPONGE CAKE, THAI TEA MOUSSE, COCONUT GELEE, BLACK TEA GASTRIQUE



COSTA MESA RESTAURANT WEEK
DINNER PRIX FIXE MENU
30.13

ADD A GLASS OF WINE 9

LE GRAND BALLON, SAUVIGNON BLANC, LOIRE, FRANCE 2010
TROIS VOYELLES, CABERNET SAUVIGNON, ALEXANDER VALLEY, 2004

ADD A GLASS OF WINE 12

SPARKLING GRUET, BLANC DE NOIR, NEW MEXICO NV
TABLAS CREEK, RED BLEND, PASO ROBLES, 2010

FIRST COURSE

CHILLED HEIRLOOM TOMATO GAZPACHO

BLUE CRAB AVOCADO SALAD, POBLANO PEPPER, WATERMELON, CELERY

OR

COMPRESSED MELON SALAD

LEMONGRASS MELON CONSOMME, ARUGULA PISTOU, WHIPPED BURRATA CHEESE
CRISPY PROSCIUTTO

MAIN COURSE

LEMON THYME BASTED EAST COAST SKATE WING

SUMMER VEGETABLE SUCCOTASH, BACON LARDONS, RED BELL PEPPER BUTTER SAUCE, ALMONDS, EDAMAME PUREE

OR

TRUFFLE SWEET CORN RISOTTO

PICKLED SWEET BELL PEPPERS, WILD MUSHROOMS, SHAVED PECORINO CHEESE

OR

DUO OF BEEF

RED WINE BRAISED WAGYU CHEEK, GRILLED FLAT IRON STEAK, CARROT PUREE
SPINACH, COCOA POLENTA CAKE

SUB FILET MIGNON \$10 SUPPLEMENT

ADD DIVER SCALLOP TO ANY MAIN COURSE \$10 SUPPLEMENT

DESSERT

STONE FRUIT CHEESECAKE

MASCARPONE, GRAHAM CRACKER, MINT

OR

THAI TEA ENTREMET

COCONUT SPONGE CAKE, THAI TEA MOUSSE, COCONUT GELEE, BLACK TEA GASTRIQUE