



Poisson d'Avril 2010

April 1 – 30, 2010

Menu

Duo of Smoked Fish

*albacore tuna and salmon
pearl onions, gherkins, mixed greens*

or

Mackerel Façon Bouillabaisse

*poached in fish soup
saffron rouille, gruyère cheese*

or

Halibut Cheek Confit

snow pea sprouts, piquillo peppers, tapenade crostini

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Citrus Dusted Salmon

asparagus, hollandaise, fingerling potatoes

or

Baked Sardine Fillets

Mediterranean vinaigrette, farro, arugula, spinach

or

Halibut

*marinated oven dried plum tomato vinaigrette
legumes vert, saffron new potatoes*

or

Daily Whole Fish

*seasonal vegetables, seven grain rice
(please add \$5 for this dish)*

or

Sable Fish

*snow pea sprouts, piquillo peppers
fennel, orange, black olive essence*

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Dessert

choice from our menu

\$45 per person