

BISTRO
72

RESTAURANT WEEK
LUNCH MENU

FIRST COURSE

WINTER PEAR SALAD
GOAT CHEESE, BARTLETT PEARS & WALNUTS
OVER LEAFY GREENS IN CHAMPAGNE VINAIGRETTE

MAIN COURSE

CHOICE OF ONE

BISTRO BURGER
GRILLED ANGUS BEEF PATTY
AMERICAN CHEESE, SMOKED BACON & CARAMELIZED ONIONS

PORK TACOS
3 PULLED PORK TACOS
TOPPED WITH PINEAPPLE MANGO SALSA & CILANTRO

MARGHERITA FLATBREAD
HOUSE MADE SAUCE, MOZZARELLA & REGGIANO CHEESE
TOPPED WITH BABY TOMATOES & BASIL

\$22 PER ADULT

INCLUDES COFFEE OR TEA SERVICE
GRATUITY & TAX NOT INCLUDED

RESTAURANT WEEK
DINNER MENU

FIRST COURSE

WINTER PEAR SALAD
GOAT CHEESE, BARTLETT PEARS & WALNUTS
OVER LEAFY GREENS IN CHAMPAGNE VINAIGRETTE

MAIN COURSE

CHOICE OF ONE

SEARED DUCK
PAN SEARED DUCK IN A MUSHROOM CREAM SAUCE
OVER MUSHROOM & ASPARAGUS RISOTTO

SALMON
OVEN ROASTED SALMON
TOPPED WITH LEMON WHITE WINE BUTTER SAUCE
OVER WHITE BEAN, KALE & SPINACH RAGU

HERB CHICKEN
PAN ROASTED CHICKEN TOPPED WITH DEMI-GLACE,
SWEET POTATO MASH & MIXED VEGETABLES

RIGATONI
PECORINO TOMATO SAUCE, WILD MUSHROOMS,
SPINACH, & KALE

DESSERT

SALTED CARAMEL TARTUFO
VANILLA GELATO WITH A GOOEY SALTED CARAMEL CENTER
ENROBED IN DARK CHOCOLATE

\$37 PER ADULT

INCLUDES COFFEE OR TEA SERVICE
GRATUITY & TAX NOT INCLUDED