

FLAMANT

Restaurant Week Menu 2018

Wine Pairing an additional \$20 per person

First Course

BELGIAN ENDIVE SALAD

fourme d'ambert blue, pickled figs, hazelnut dressing, watercress

Or

GARLIC SEARED ATLANTIC SHRIMP

spinach, parsley, sunchoke

Or

MUSSEL SALAD

brioche, garlic, parsnips, lemon dressing

Elk Cove Rose or Domaine Talmard White Burgundy

Main Course

GRILLED RAINBOW TROUT

leek-potato ragout, thyme, almond butter

Or

ROASTED ORGANIC FARM CHICKEN

potato gratin, belgian endive wrapped in prosciutto

Or

CAULIFLOWER STRUDEL

celery root, capers, preserved lemon, almonds

Nessa Albarino or Louis Latour Red Burgundy

Dessert

GRAND MARNIER TIRAMISU

orange, cloves

Or

ALMOND - BANANA BEIGNET

szechuan pepper chocolate sauce