

FLAMANT

Restaurant Week 2019 Lunch Menu
\$15.95

Main Course

TOMATO VELOUTE, brie cheese won-ton

Or

GRILLED BRATWURST, grilled brocolini, grain mustard sauce

Or

CRISPY KALE SALAD, raisin champagne dressing, cauliflower carpaccio

Or

GINGER – CARROT RISOTTO, parmesan tuile

Dessert

BELGIAN CHOCOLATE MOUSSE, raw cacao beans

Or

DAME BLANCHE, vanilla bourbon gelato, chocolate sauce, whipped cream

Add-on; Belgian Fries \$ 6.00

FLAMANT

Restaurant Week Menu 2019 Dinner

\$34.95

Wine Pairing an additional \$20 per person

First Course

CRISPY KALE SALAD, raisin champagne dressing, cauliflower carpaccio

Or

GINGER – CARROT RISOTTO, parmesan tuile

Or

CHICKEN LIVER MOUSSE, soldier toast, pickled figs

Conca D' Oro, Prosecco, DOC, "Millesimato", Extra Dry, Italy

Main Course

SEARED SALMON STEAK – SORREL JUS, confit of savoy cabbages

Or

PORK SCHNITZEL, Almond butter, tossed beans salad, lemon

Or

CAULIFLOWER STRUDEL celery root, capers, preserved lemon, almonds

Ferrari-Carano "Tre Terre", Chardonnay, Russian River Valley, CA, 2016

Dessert

BELGIAN CHOCOLATE MOUSSE, raw cacao beans

Or

DAME BLANCHE, vanilla bourbon gelato, chocolate sauce, whipped cream

Add-on; Belgian Fries \$ 6.00