

FIRST COURSE

CHOICE OF

BEET SALAD

toasted hazelnuts, cassis vinaigrette
whipped goat cheese

FRENCH ONION SOUP

aged gruyère, baguette crouton
add black truffle +9

CRAB CAKES

jumbo lump crab, preserved lemon, sauce ravigote
+\$12 PER PERSON

SECOND COURSE

CHOICE OF

FLOUNDER & PEARLS

croissant-cruste flounder, asparagus
champagne-caviar beurre blanc

BRAISED SHORT RIBS

petite root vegetables
whipped potato, beef jus

STEAK FRITES*

black angus filet, butter-poached
herbed duck fat fries, bordelaise

+\$19 PER PERSON

DESSERT COURSE

FOR THE TABLE

CHOCOLATE MACARON

french almond cookie, gianduja chocolate mousse

\$80 PER PERSON

Excludes taxes & gratuity

LAS VEGAS
Restaurant Week
—three square—

*May be served raw or undercooked. Consuming raw or undercooked foods of animal origin may increase your risk of foodborne illness, especially in case of certain medical conditions.