



AQUITAINE

RESTAURANT WEEK 2008 PRE FIXE MENU

MARCH 10-28, MONDAY-FRIDAY
LUNCH \$22.08/DINNER \$33.08

FOURME D'AMBERT AND BRIOCHE CUSTARD WITH CHICORY, RED PEAR,
WALNUTS, AND SHERRY VINAIGRETTE

MUSSEL BOURRIDE WITH LEEK, FENNEL, TOMATO CONFIT, GARLIC
CROUTON, AND AIOLI

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CRISP SALMON WITH ROASTED BEETS, SHAVED FENNEL, AND
HORSERADISH DIJON VINAIGRETTE

ROASTED CHICKEN BREAST WITH BLACK TRUFFLE POMMES PUREE,
HARICOTS VERTS, BAY LEAF AND BROWN BUTTER JUS

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APPLE TARTE TATIN WITH CALVADOS CARAMEL AND CRÈME FRAICHE

VALRHONA FALLEN CHOCOLATE SOUFFLÉ WITH COGNAC CRÈME
ANGLAISE AND
TAHITIAN VANILLA BEAN ICE CREAM