

“Art of Flirting”

Tasting Menu Created by Executive Chef Olivier Perret

Saturday, February 13th

Seating from 5:00-6:00pm

SCALLOP CARPACCIO

Mache, Sea urchin dressing

or

RED PEPPER VELOUTE

Goat cheese crumble, toasted brioche

HERB CRUSTED RACK OF LAMB

Gratin Dauphinois, black olives

or

PAN SEARED MONKFISH

Fennel confit, red beets, passion fruit drizzle

or

TOMATO RISOTTO

Parmesan tuile, balsamic

CHOCOLATE TASTING

or

FRUIT VACHERIN

With Raspberry sorbet

Tasting Menu \$40

Wine pairing available \$20

Plus tax and service



URBAN BISTRO