



Le Menu du Dimanche Midi
Sunday July 27th, 2025
Lunch Menu

Appetizer

Fluke Ceviche

Aro blanco, Heirloom cucumbers

Garden Salad

Sweet gem lettuce, cooked and raw seasonal vegetables, gomasio,
mustard vinaigrette

Main

Herb Crusted Rack of Lamb

Our summer lunch series continue with this beautiful herb crusted rack of lamb, seared in the pan with garlic and butter then roasted in the oven until perfectly cooked.

The lamb will be served with ratatouille, olive mashed potatoes and lamb jus.

Dessert

Frog Hollow Farm Apricot Tart

Savory herb infused apricot sorbet

\$85

Price per person. Menu will be served family style to your entire party.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.