



LA GRANGE RESTAURANT WEEK

PRE-FIX DINNER

FEBRUARY 27TH TO MARCH 8TH, 2026

CHEF'S MARCO'S ASSORTED APPETIZER:

Black Truffle Burrata Bruschetta
Ricotta Con Latte with Roasted Peppers, Pistachios and Wildflower Honey
Chorizo Stuffed Medjool Date Wrapped in Apple Wood Smoked Bacon

CHOICE OF STARTER (SELECT ONE):

Cup of Carrot Ginger Soup
Cup of Soubise - Cream and Cognac Onion Soup with Gruyere Cheese
Marco's House Salad served with Blood Orange Vinaigrette

CHOICE OF ENTRÉE (SELECT ONE):

Oven-Roasted Pistachio Encrusted New Zealand Lamb Chops
Black Garlic Molasses | Blanched Asparagus | Roasted Gold Potatoes
Pan-Seared Filet Mignon Gorgonzola with Port Wine Reduction Sauce
Herbed Fresh Vegetable Medley | Roasted Gold Potatoes
Pan-Seared Duck Breast with Blackberry Sage Coulis
Maple Glazed Carrots | Brown Butter Pappardelle
Pan-Seared Alaskan Halibut and Gulf Shrimp with Coconut Lime Broth
Crushed Macadamia Nuts | Steamed Basmati Rice | Blanched Asparagus

SWEETS:

Bananas Foster Crème Brûlée | Fresh Assorted Berries
Lemon Ricotta Cookies

\$75 PER PERSON

Please no split entrees for restaurant week promotion
Libations, Sales Tax & Gratuity Additional
Reservations Highly Recommended