

Restaurant Week Menu

Lunch & Late Night

12pm - 4pm & 10pm - 12am

\$20.00 per-person

Choice of:

Fleur Sliders - Three beef burgers, cheese, bibb lettuce, bacon aioli, onion ring

Italian Sliders - Beef & Pork Meatballs, Marinara, Mozzarella

Falafel Sliders - Falafel topped with cucumber coleslaw

Served with your choice of fries, fried wontons or greens

Served with your choice of drink: K Viognier, CDT Cabernet,
Local Draft choices, Fleur 75 Cocktail

Dinner

5pm - 10pm

Prix - Fixe Three Courses (\$35.00 per-person)

Starters

(Choose 1)

Cream of Celery Soup
Topped with micro basil

Winter Panzanella Salad
Focaccia bread, roasted squash, dried cranberries, and
goat cheese

White Bean and Escarole
With roasted garlic in a white wine butter reduction,
served with grilled sourdough

Crab Cakes
House-made lump crab meat, panko, fresh herbs,
lemon zest, and lobster tartare sauce

Hummus
Chickpeas, tahini, Meyer lemon, and olive oil,
served with fresh vegetables and sliced flatbread

Entrées

(Choose 1)

Korean BBQ Pork Tenderloin
Served with "quick kimchi" and honey-soy
fingerling potatoes

Tempura-Battered Codfish
With cucumber coleslaw, wasabi tartare sauce,
and salt & vinegar steak fries

Pasta Bolognese
An Italian classic made with lamb, veal,
and ground beef

Spicy Vegan Succotash
Black beans, sweet corn, sugar snap peas,
and crisp bean sprouts

Desserts (Choose 1)

Banana Milk Chocolate Panna Cotta

Lemon Sorbet- Topped with fresh berries