

LA  
MARCHANDE

## SUMMER RESTAURANT WEEK

60 PER GUEST

### FIRST COURSE

Choice of

TUNA TARTARE SUMMER ROLL

Garlic-Chili Aioli

CURLY ENDIVE AND PORK BELLY

Six-Minute Egg, Sesame-Apple Vinaigrette

FRENCH ONION DUMPLINGS

Truffles, Gruyère, Mushroom Consommé

1/2 DOZEN OYSTERS +10

Cilantro-Lime Mignonette

SEARED OCTOPUS +12

Hearts of Palm, Wasabi, Citrus

### SECOND COURSE

Choice of

GRILLED SALMON

Soy-Sesame Glaze, Ratatouille Tart, Picholine Olives

MARINATED HANGER STEAK

Pea Leaves, Shiso Chimichurri, Pomme Frites

ROASTED CHICKEN

Lemongrass Crepinette, English Peas, Artichoke

Spring Onion Pesto, Jus

MAITAKE MUSHROOM STEAK

Vegan Au Poivre, Pomme Frites

SEARED SCALLOPS & SHRIMP +10

Morels, Cippolinis, Black Garlic Remoulade

Sauce Coconut-Americaine

### THIRD COURSE

Choice of

CORN CRÈME BRÛLÉE

Caramel Corn, Blueberry Compote

CHOCOLATE TORTE

Dark Chocolate Ganache, Ube Ice Cream

THAI BASIL VACHERIN

Raspberry & Lychee Sorbet, Thai Basil Meringue

CHEFS JOHN FRASER & RICK HORIIKE

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Prior to placing your order, please inform your server if anyone in your party has a food allergy.*

LA  
MARCHANDE

## SUMMER RESTAURANT WEEK

45 PER GUEST

### FIRST COURSE

Choice of

TUNA TARTARE LETTUCE CUPS  
Garlic-Chili Aioli

CURLY ENDIVE AND PORK BELLY  
Six-Minute Egg, Sesame-Apple Vinaigrette

FRENCH ONION DUMPLINGS  
Truffles, Gruyère, Mushroom Consommé

1/2 DOZEN OYSTERS +10  
Cilantro Lime Mignonette

SEARED OCTOPUS +14  
Hearts of Palm, Wasabi, Citrus

### SECOND COURSE

Choice of

CHOPPED SALAD NIÇOISE  
Sesame-Crusted Tuna Confit, New Potatoes  
Haricot Verts, Campari Tomatoes

GRILLED CHICKEN PAILLARD  
Lemongrass, Peanuts, Fresh Herb Salad  
Pomme Frites

LAMB BANH MI  
Lamb Jus, Chicken Liver Mousse  
Toasted Baguette, Pomme Frites

MAITAKE MUSHROOM STEAK  
Vegan Au Poivre, Pomme Frites

MARINATED HANGER STEAK +5  
Bok Choy, Pomme Frites

### THIRD COURSE

Supplement +11

Choice of

CORN CRÈME BRÛLÉE  
Caramel Corn, Blueberry Compote

CHOCOLATE TORTE  
Dark Chocolate Ganache, Ube Ice Cream

CHEFS JOHN FRASER & RICK HORIIKE

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