

CLAUDETTE

SUMMER RESTAURANT WEEK

THREE COURSE DINNER | \$45

sunday - friday

APPETIZERS

- SELECT ONE -

Bibb Lettuce

cashews, pickled shallots,
dijon vinaigrette, lemon breadcrumbs

Tunisian Hummus

served with housemade flatbread

Crispy Artichokes

green garlic pistou, caper aioli

ENTRÉES

- SELECT ONE -

Homemade Tagliatelle

tomato, stracciatella, peppers

Roasted Sasso Chicken

toma provençal vegetables, parmesan,
cast iron croutons

Grilled Branzino

confit tomato tapenade

DESSERTS

- SELECT ONE -

Lemon Tart

Chocolate Mousse

CLAUDETTE

SUMMER RESTAURANT WEEK

TWO COURSE LUNCH | \$30

monday - friday

APPETIZERS

- SELECT ONE -

Bibb Lettuce

cashews, pickled shallots,
dijon vinaigrette, lemon breadcrumbs

Tunisian Hummus

served with housemade flatbread

Crispy Artichokes

green garlic pistou, caper aioli

ENTRÉES

- SELECT ONE -

Homemade Tagliatelle

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