



SUMMER RESTAURANT WEEK 2022
LUNCH MENU

Appetizers

STRAWBERRY & HEIRLOOM TOMATO GAZPACHO
fresh ricotta and fennel

KALE CAESAR
lacinato kale, little gem, Dijon dressing, parmesan

SUMMER SALAD
local peaches, grilled corn, watercress & frisée, citrus goat's cheese

CORONATION CHICKEN
Curry chicken salad, raisins, green apple, turmeric

MAINE LOBSTER SALAD
endive, radishes, green apple rémoulade

SUPPLEMENT 12

Entrée

FUSILLI OR GLUTEN FREE RIGATONI
eggplant, spicy tomato, oregano, basil

ROASTED SALMON
du puys lentils, spinach, creamy lemon dill sauce

CLASSIC NYC CHICKEN PARMESAN
fresh mozzarella, lemon zest, arugula, and fennel salad

THE PIERRE BURGER
grass fed beef, watercress, grilled onion remoulade, Rupert cheese, fries

STEAK FRITES
NY Strip steak, julienne fries, watercress salad, herb dressing

SUPPLEMENT 15

Desserts

PERRINE PAVLOVA
pink meringue, vanilla chantilly, summer fruits and berries

NEW YORK CHEESECAKE
fresh strawberries & whipped cream

ICE CREAM OR SORBETS
two scoops

THREE COURSES: \$45 PER PERSON