

Visit us also at Mino Brasserie & Lume West Village



PRIX FIXE MENU

À PARTAGER | Pick 4

- CEUFS MIMOSA AUX HERBES
Deviled eggs, herb mayonnaise, delicate herb salad
- CREVETTES AÏOLI
Grilled shrimp with herbs, sun-dried tomatoes, house aioli
- ESCARGOTS À LA PROVENÇALE
Six snails, garlic herb butter, sun-dried tomatoes, breadcrumbs
- VOL-AU-VENT AUX CHAMPIGNONS
Flaky puff pastry, roasted mushroom fricassée, white wine, Parmigiano cream, parsley
- TARTARE DE SAUMON D'AUTOMNE
Hand-cut salmon tartare, crisp cucumber, Granny Smith apple, capers, shallots, lemon zest, Dijon mustard
- BOULETTES À LA PROVENCALE
Provençal house made meatballs, tomato herb sauce
- OLIVES MIXTES
Marinated olives with herbs of Provence
- BURRATA D'AUTOMNE | Add \$5 Per Person
Creamy burrata, velvety butternut squash purée, peppery arugula, toasted almonds, balsamic vinaigrette

LES SALADES | pick 1

- SALADE CÉSAR
Crisp romaine, parmesan, croutons, and Caesar dressing
- SALADE KALE
Tender kale, Granny Smith apple, cheddar, toasted almonds, garlic vinaigrette

LES PLATS | Pick 4

- MOULES MARINIÈRES
Fresh mussels in white wine and garlic broth, served with sautéed potatoes
- MAC & CHEESE À LA TRUFFE
Creamy truffle macaroni au gratin
- BURGER ST TROPEZ
Beef burger, cheddar, sun-dried tomatoes, and truffle mayonnaise
- ONGLET DE BOEUF GRILLÉ | Add \$8 Per Person
Grilled hanger steak (8 oz), roasted potatoes, peppercorn sauce
- POULET FERMIER RÔTI
Golden roasted free-range chicken breast, mashed potatoes, thyme-roasted carrots, thyme chicken jus
- PAVÉ DE SAUMON GRILLÉ
Pan-seared salmon, celery root purée, thyme-roasted carrots, lemon beurre blanc
- DAUBE PROVENÇALE | Add \$3 Per Person
Slow-braised beef in red wine with seasonal vegetables
- BROCHETTE DE SAINT-JACQUES | Add \$8 Per Person
Seared scallop skewers, velvety butternut squash purée, roasted mushrooms, nutty brown butter and a touch of lemon

FORMULE 2 Hours

- \$105 / Pers - Unlimited Food as per your selection and Unlimited Wine & Beer
- \$125 / Pers - Unlimited Food as per your selection and unlimited Sparkling Wine
- \$160 / Pers - Unlimited Food as per your selection and Full Open Bar

FROMAGES & CHARCUTERIE

Pick 2 Of Each

CHEESE SELECTION:

- COMTÉ (FR)
- CAMEMBERT (FR)
- BLEU D'Auvergne (FR)
- ST NECTAIR (FR)

MEAT SELECTION:

- CHORIZO (SP)
- JAMBON SERRANO (SP)
- SAUCISSON SEC (FR)
- PÂTÉ DE CAMPAGNE (FR)

LES DESSERTS | Included

- TARTE BOURDALOUE À LA POIRE
Warm pear and almond cream tart with whipped cream
- MOUSSE AU CHOCOLAT
Dark chocolate mousse with spiced chocolate sauce
- CRÈME BRÛLÉE
Vanilla custard with caramelized sugar crust



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

West 4th & Bank

