

·KENOZA HALL·

RESTAURANT WEEK LUNCH MENU

FIRST COURSE

Choice of:

Pear and Gorgonzola Salad

bitter greens, candied nuts, lemon vinaigrette

Grilled Caesar

pecorino frico, white anchovies

Miso Mushroom Dashi

bonito flakes

SECOND COURSE

Choice of:

Moules Frites

*midnight tomatoes, caramelized cipollini,
lager nage*

Jambon Buerre w/ Frites

*black forest ham, camembert, gruyere,
european butter*

Caprese on Baguette

*fresh mozzarella, heirloom tomato,
mushroom ragú, 12 year aged balsamic*

DESSERT

Choice of:

Crème Brûlée

bourbon vanilla, turbinado sugar

Chocolate Pot De Crème

caramelia chocolate, chantilly

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Miso Mushroom Dashi

bonito flakes

SECOND COURSE

Choice of:

Cedar Roasted Salmon

Chimichurri Buerre Blanc, Glazed Asparagus

New York Strip Au Poiuvre

Pomme Purée & Onion Crisps

Gnocchi Parisienne

Crispy Maitake Mushrooms & Pernod Creme

DESSERT

Choice of:

Crème Brûlée

bourbon vanilla, turbinado sugar

Chocolate Pot De Crème

caramelia chocolate, chantilly