



FORTY DEUCE FRIDAYS

Four-Course Prix Fixe Menu ~ \$42. per person*

FIRST COURSE

CAFÉ WA S SIGNATURE CANAPÉ

SECOND COURSE

SOUP DU JOUR **V**

farmers' market inspired

~or~

HEIRLOOM ROASTED BEET SALAD **V**

goat cheese / arugula / lemon oil

~or~

MAINE LOBSTER ROLL **add: \$8.**

sweet corn / celery / carrot / fingerling potato / avocado aioli / tomato

THIRD COURSE

VINTAGE NATURAL SHORT RIBS

ox tail ragu / pinot wine jus / anson mills polenta / pea tendrils / onion confetti

~or~

SMOKED SALMON

blood orange beurre blanc / anson mills farrotto / english pea / shaved asparagus pear slaw / tarragon essence

~or~

DUCK LEG CONFIT

forbidden black rice / heirloom carrot julienne / berry gastrique / watercress

~or~

PARISIAN GNOCCHI **V optional (sans lardons)**

spicy tomato sauce / crispy basil / pork belly lardons

~or~

PRIME CENTER CUT FILET MIGNON 8 OUNCE **add: \$14.**

with choice of: red wine / bernaise / green peppercorn / horseradish crème fraiche / roquefort blue

FOURTH COURSE **V**

WARM SEASONAL BERRY BREAD PUDDING ~ *six-spice ice cream / canton ginger dressing*

~or~

CAFÉ WA S TRIFLE ~ *valrhona dark chocolate mousse / raspberry coulis / chantilly creme*

V = vegetarian *excludes beverages, tax and gratuity