

CAFÉ **des** ARCHITECTES

French-Inspired Global Prix Fixe Menus

Three-course dinner

\$42

Cuisine of Morocco

September 19 to 25, 2010

APPETIZERS

Moroccan Salad

fingerling potatoes / tabouleh / olive salad

Quail Tagine

confit of peppers / candied lemons / black olive sauce

Harira Soup

diver sea scallops / cilantro salad / lemon foam

Madagascar Shrimp

cucumber / eggplant purée / mint salad

ENTRÉES

Swan Creek Chicken Pastilla

ras el hanout / chickpeas / couscous

Daurade

orange glazed carrots / ginger / cinnamon

Lamb Tournedos

roasted almonds / dried fruit / saffron

Summer Harvest Vegetable Tagine

cumin / chickpeas / argan oil

DESSERT

Blood Orange Tart

Fig marmalade / cinnamon / orange water sorbet

Briouats

Honey / almond / cinnamon

Pastilla

Rice pudding / cream brulee / dried apricots