

# CAFÉ ARCHITECTES

**French-Inspired Global Prix Fixe Menus**  
Three-course dinner  
\$42

**Cuisine of Provence Region**  
July 18 to 24, 2010

## **APPETIZERS**

Salad Nicoise  
grilled Ahi tuna / parmesan shortbreads / quail eggs

Heirloom Tomato Salad  
tapenade / pistou / haricot verts

Diver Sea Scallops  
pissaladiere / fava beans / pork belly

Pistou Soup  
basil purée / freshly shelled beans / parmesan gnocchi

## **ENTRÉES**

Rack of Lamb  
provençal tian / socca / black olive sauce

Nice's Bouillabaisse  
baby snapper / shellfish / saffron aioli

Soup de Mer  
market ratatouille / piquillo pepper purée / tomato foam

Prime Flat Iron Steak  
daube niçoise / green zucchini purée / arugula salad

## **DESSERT**

Lemon Tart  
meringue / orange water / candied lemons

Vacherin  
meyer lemon ice cream / cassis sorbet / citrus curd

Roasted Figs  
artisan honey / strawberries / thyme