



LUNCH at *Elysée's*

APPETIZERS

Avocado Hummus, Crudités, Pita \$24
Panisse Fritters, Cilantro Crema \$18
Salmon Pâté, Grilled Baguette, Fried Capers \$24
Veal & Pork Meatballs \$26
Beef Carpaccio, Tonnato Dressing, Mushroom Conserva \$36

SALAD

Tuna Niçoise, French Beans, Egg, Olives, Tomato \$39
Summer Salad, Heirloom Tomato, Cucumber, Radish, Herbed Ricotta, Balsamic Dressing \$19
Arugula & Parmesan Salad, Lemon Dressing \$19
Chopped Salad, Radicchio, Endive, Chickpea, Pecorino Dressing, Olive, Salumi \$24
Burrata Panzanella, Tomato, Olive, Roasted Peppers \$26
Grilled Radicchio, Yogurt Dressing, Toasted Hazelnut, Pickled Raisin \$18

PROTEIN ADD ON'S

8oz. Faroe Island Salmon \$35
1.5 lb Butter Poached Lobster \$46
6oz. Yellowfin Tuna \$33
Half Roasted Chicken \$29
8oz. NY Striploin \$39

PIZZA & SANDWICHES

Margherita Pizza \$24
Burrata Pizza, Onion, Fig, Prosciutto \$28
Mushroom Flatbread, Parmesan, Arugula \$25
Sourdough Grilled Cheese, Gouda, Comte, Aged Cheddar, Tomato Soup \$24
Lobster Croissant BLT, Bacon, Romaine Lettuce, Chorizo Aioli, Tomato \$48
Vegetable Burger, Bibb Lettuce, Tomato, Cheese \$25
Fouquet's Cheeseburger, Dijonnaise, Fries or Salad \$32
(Truffle Fries +\$12)

ENTRÉES

Spaghetti, Lemon, Anchovy, Parmesan, Toasted Bread \$28
Jim's Rigatoni, Tomato, Basil, Parmesan \$26
Crab Farfalle, Preserved Lemon, Corn, Crab, Bisque \$42
Pacherri Pasta, Octopus Ragu, Olive Oil \$36
Herb Grilled Chicken Paillard, Kale, Apple, Almonds, Mustard Dressing \$34
Branzino a la Plancha, Warm Olive and Tomato Salad \$38
Braised Lamb Shank, Summer Squash, Saffron Polenta, Gremolata \$46
New York Strip, Puttanesca Butter, Grilled Broccolini \$42
Veal Chop Milanese, Arugula and Parmesan Salad, Lemon Caper Butter \$48

DESSERT

Chocolate Fondant, Caramel Ice Cream, Raspberry \$14
Fig Leaf Panna Cotta, Poached Apricot, Olive Oil \$14
Italian Almond Amaretti Cookies \$8
Sticky Toffee Pudding, Vanilla Ice Cream \$14
Tiramisu \$14