

# THE MODERN RESTAURANT WEEK MENU 2006

## ONE

**Fresh Grilled Shrimp** with green cabbage  
and gruyère salad

**Warm Veal and Goat Cheese Terrine** with watercress

**Sweet Pea Soup** with pistachio and parmesan

## TWO

**Loup de Mer** with cockles and spring vegetables in broth

**Homemade Alsatian Country Sausage** with turnip choucroute  
and whole grain mustard sauce

**Duck Confit** with "Pommes Lyonnaise" and frisée salad

## THREE

**Hazelnut Dacquoise** with milk chocolate chantilly

**Warm Grand Marnier Glazed Baba** with roasted pineapple  
and lime sabayon

**Modern Cheesecake** with almond crumble and fresh mango

*\$35 per person exclusive of beverages, tax, and gratuity*