

SOUS LES NEIGES

FEBRUARY 28 – MARCH 29, 2026

WINTER 2-COURSE PRIX FIXE MENU

LUNCH \$39/PERSON

(lunch offer not available on weekends)

APPETIZER

Radish Carpaccio
heirloom radish / winter citrus /
fennel / Calabrian chili

Potato and Ricotta Gnocchi
Treviso / hazelnuts / blue cheese / sage

MAIN COURSE

Mushroom Risotto
shiitake / maitake /
porcini mushroom stock / Parmigiano

Braised Lamb Pappardelle
tomato / braised lamb / Parmigiano

Chicken Parmesan
spicy tomato sauce / mozzarella /
garlic butter toast

DINNER \$51/PERSON

APPETIZER

Radish Carpaccio
heirloom radish / winter citrus /
fennel / Calabrian chili

Potato and Ricotta Gnocchi
Treviso / hazelnuts / blue cheese / sage

MAIN COURSE

Chicken Coq au Vin
cremini mushroom / pearl onions /
new potatoes / double-smoke bacon

Braised Lamb Pappardelle
tomato / braised lamb / Parmigiano

Black Tiger Prawns
saffron risotto / pane croccante /
orange zest

DESSERT \$14 OPTIONAL ADD-ON

Baked Alaska (for two)
strawberry compote / vanilla ice cream / vanilla cake / Swiss meringue

sassafras

Prices listed are per person.
Beverages, taxes (where applicable) and gratuity are additional.
Menu items are subject to change based on availability of ingredients.