

Liberté Lounge

Restaurant Week Lunch Menu

\$20

SPECIALTY COCKTAIL

Roku Gimlet 15

Roku Gin, Yuzu, Chamomile, Peychaud's Bitters

START

Please select one

Butternut Squash Soup

Crème Fraîche Vanillée, Miel Piquet, Baguette Toast

Caesar Salad

White Spanish Anchovies, Milk Bread Croutons, Shaved Parmesan Cheese

Salade Maison

*Arcadian Mix Greens, Heirloom Tomatoes, Cucumbers, Carrots,
Honey Balsamic Vinaigrette*

MAIN COURSE

Please select one

Smoked Caprese Sandwich

*Heirloom Tomatoes, Nut-Free Basil Pesto, Fresh Smoked Mozzarella,
Balsamic Reduction*

Potato Gnocchi Pasta

*Kabocha Squash, Charred Tomato Broth, Gruyère Cheese, Seasonal
Vegetables (Gluten-Free)*

Crispy Wild Trout

Brussel Sprouts, Feuille de Brick, Dijon Mustard Vinaigrette



Executive Chef: Sylva Senat

Liberté Lounge

Restaurant Week Dinner Menu

\$40

SPECIALTY COCKTAIL

Roku Gimlet 15

Roku Gin, Yuzu, Chamomile, Peychaud's Bitters

START

Please select one

Caesar Salad

White Spanish Anchovies, Milk Bread Croutons, Shaved Parmesan Cheese

Baby Kale Salad

Arugula, Pear, Heirloom Tomatoes, Aged Blue Cheese, Banyuls Dressing

Organic White Bean Hummus

Niçoise Olive Oil, Za'atar Spice, Baked Naan

MAIN COURSE

Please select one

Liberté Burger

*Custom Chef Cuts, Iceberg Lettuce, Red Onion, Truffle Raclette Cheese,
Special Sauce*

Free-Range Chicken Breast

Craft Beer Brine, Slow Roasted, Natural Jus, Steam Haricots Vert

Ratatouille

Lace Puff Pastry, Tea Smoked, Tomato Broth Consommé

DESSERT

Please select one

Crème Brûlée au Chai

Buttery Shortbread & Brittle



Executive Chef: Sylva Senat