



URBAN FRAÎCHE

BY DEAN WAZIRY

CHEF'S WEEK MENU

EVENT DATES

JULY 31 – AUGUST 9

\$66 PER PERSON

TWO EXCEPTIONAL MENU ROUTES TO CHOOSE FROM

MENU 1

WATERMELON SALAD

*Micro Arugula, Sweet Melons,
Dates, Macadamia Nuts,
Feta Cheese,
Fig Balsamic Reduction*

GRILLED OCTOPUS

*Shredded Pear, Cilantro,
Giant White Bean Salad,
Harissa Aioli*

MOROCCAN STYLE BRAISED CURRY GOAT

*Almond Raisin Couscous,
Roasted Vegetables,
Pita Bread*

MENU 2

LOBSTER BISQUE

Creme Fraiche

SEARED FOIE GRAS

*Seasonal Fruit, Brioche,
Hibiscus Port Wine Sauce*

BEEF WELLINGTON

*Seared Filet Mignon,
Wild Mushroom Ragout,
Puff Pastry, Asparagus,
Potato Puree,
Porcini Sauce*



FEATURED DRINK

URBAN FRAICHE

*Roxx Vodka, Rose Water, Elderflower,
Watermelon, Hibiscus, Citrus, Prosecco*

\$21

*Urban Fraiche Restaurant meticulously sources the highest quality
Organic and Local Ingredients whenever available. All of our Seafood
is Wild Caught and our Meats are Natural / No Antibiotics.
The restaurant uses No Seed Oils and No Processed Sugars.*