

Jerusalem artichoke velouté
caramelized chestnuts, oyster mushrooms, pickled Thai chili
\$17

Butter lettuce salad with Pommery mustard vinaigrette
tarragon, pickled red onions
\$14

Oven baked beetroots
caramelized sweet breads, celeriac mousseline, mache salad
\$18

Roasted Spanish mackerel
grilled romaine lettuce, tomato marmalade, parmesan, basil
\$18

Warm salad of confit duck leg
roasted pear, foie gras butter, bleu cheese, bitter greens
\$18

Cobb salad with crispy bacon, free-range egg and blue cheese
Appetizer \$15 / Main course \$21 / Add chicken \$5

Carnaroli risotto of saffran
Parmesan, braised Osso bucco, gremolata
\$19

Fish and chips, beer batter with sauce gribiche
\$19

The London beef burger
with tomato relish, garlic mayonnaise
\$20

Pan-roasted lemon sole
olive crushed potatoes, grilled leeks, smoked red wine jus
\$21

Classic bouillabaisse Marseille
fennel, garlic crouton and sauce rouille
\$22

Roasted Amish chicken breast
braised red cabbage, gaufrette potato, fig and red wine jus
\$19

Marinated flat iron steak
crispy polenta, sautéed broccoli rabe, salsa verde
\$29

MAZE Lunch Special

Three courses \$27

Butter lettuce salad
mustard vinaigrette, pickled red onions

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Pan-roasted lemon sole
olive crushed potatoes, grilled leeks, smoked red
wine jus

or

Roasted Amish chicken breast
red cabbage, gaufrette potato, fig and red wine
jus

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Chocolate pudding
stout ice cream, pretzel, peanut butter

Wine Pairing

Chardonnay, Hanna, USA '09 \$11

Malbec, Odfjell, Orzada, Chile '08 \$13

Side Dishes

Brussels sprouts
Broccoli rabe
Olive crushed potatoes
\$7

Desserts

Carrot cake with cream cheese frosting
walnut praline ice cream
\$11

Chocolate pudding
stout ice cream, pretzel, peanut butter powder
\$11

Buttermilk panna cotta
concord grape, oat sable and maple ice cream
\$11

Chocolate fondant
green cardamom caramel, sea salt and almond ice cream
\$11

Prix Fixe Option

Any two courses \$29 / Any three courses \$39

Steak supplement \$10