



Quadrupel Brasserie

43 E. Union Street, CA 91103

626.844.2922

www.quadrupelbrassiere.com

Lunch & Dinner Menu

\$25.00 (tax and gratuity not included)

First Course

Choice of:

Duck Confit

Pancetta braised cabbage and frisee salad with foie gras cream

Steamed Black Mussels

Classic marinara style or steamed in spicy salsa verde

Roasted Corn Soup

Tarragon goat cheese

Second Course

Choice of:

Ahi Tuna Nicoise Salad

Hard boiled egg, poached potatoes, haricot verts, kalamata olives, Dijon vinaigrette

Braised Short Rib Philly Cheese Steak

Caramelized onions, bell peppers, fontina cheese

Baked Tomato and Brie

Basil and sundried tomato pesto on rosemary focaccia bread

Third Course

Choice of:

Orange Scented Crème Brulee

Fresh berries

Peach Sorbet

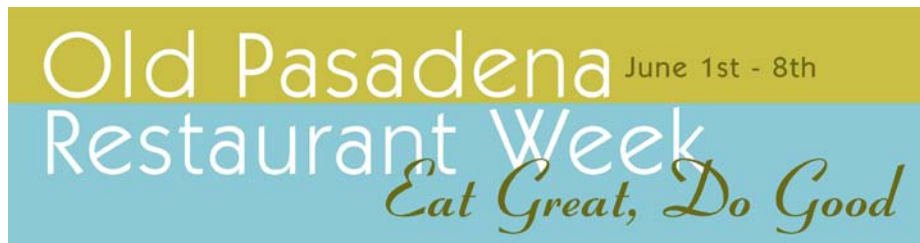
Almond brittle

Croissant Bread Pudding

Flambeed bananas, chocolate and raspberry sauce

***Please contact the restaurant directly for your reservation
and any additional information.***

www.oldpasadena.org/restaurantweek



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Dinner Menu

\$35.00 (beverages, tax, and gratuity not included)

First Course

Choice of:

Salmon Gravlax

Fennel salad, rye crackers

Apricot and Goat Cheese Salad

Watercress, vanilla curry vinaigrette

Roasted Corn Soup

Tarragon goat cheese

Second Course

Choice of:

Niman Ranch Skirt Steak

Pearled barley, grilled vegetables, smoked paprika oil

Pan Seared Whitefish

Green lentils, carrot and zucchini ribbons in rabbit consommé

Parmesan Potato Gnocchi

Shitake mushrooms, chorizo cream

Third Course

Choice of:

Pineapple Upside-down Cake

Cranberry-red bull sorbet, maraschino cherry reduction

Orange Scented Crème Brulee

Fresh berries

Croissant Bread Pudding

Flambeed bananas, chocolate and raspberry sauce

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