



S É R É N I T É
RESTAURANT AND CULINARY INSTITUTE

◡ ★ *Solar Eclipse Lunch Specials* ★ ◡

Available April 6th and April 8th 2024

Croque Monsieur - \$16

Artisan ham, gruyere, brioche bread topped with bechamel, gruyere, gratineed. Served with pomme frites.

Add a pan fried egg and make it a **Croque Madame** for \$1 more.

French Dip - \$15

Certified Angus Beef roast beef shave on toasted baguette with gruyere, pomme frites, and au jus.

Eclipse Flatbread - \$20

Half white sesame crab meat and half poppy seeds and blackened shrimp. Alfredo sauce and star fruit on both halves.

Moon Shaped Baked Brie - \$12

Brie wrapped in puff pastry and baked, served with a roasted garlic sauce.

Moon Fish - \$25

Opah fish with white rice, gochujang beurre blanc, garnished with star fruit.

Moon Star Pasta - \$20

Blackened salmon stars, moon bristol scallops, over pappardelle pasta with alfredo sauce.

Blackout Dark Chocolate Cake - \$8

A slice of dark chocolate cake.



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◁ ★ *Solar Eclipse Dinner Specials* ★ ▷

Available April 5th through April 8th 2024

Eclipse Flatbread - \$20

Half white sesame crab meat and half poppy seeds and blackened shrimp. Alfredo sauce and star fruit on both halves.

Moon Shaped Baked Brie - \$12

Brie wrapped in puff pastry and baked, served with a roasted garlic sauce.

Moon Fish - \$50

Opah fish with white rice, gochujang beurre blanc, garnished with star fruit.

Moon Star Pasta - \$40

Blackened salmon stars, moon bristol scallops, over pappardelle pasta with alfredo sauce.

Blackout Dark Chocolate Cake - \$8

A slice of dark chocolate cake.