



# Jupiter

**March 21st - March 31st, 2024**

## **French Fusion from our Outdoor Oven:**

All items will be cooked and showcased in Jupiter's famous Outdoor Oven. Come grab a seat on the patio, enjoy a cold beer, live music, and a fresh take on French classics.

### **Ratatouille \$13**

Seared seasonal vegetables slow-cooked with a house herb blend. (vegan)

### **Coquilles Saint-Jupiter \$17**

Pan-seared scallops in a garlic cream sauce garnished with parsley.

### **Chicken Cote d Azur \$19**


Prosciutto, grated fontina, and house-made pesto sauce wrapped inside a thin chicken breast breaded with panko and finished in our wood-fired oven.

### **Steak au Poivre \$22**

Steak medallion heavily seasoned with black pepper and smothered with a white wine cream sauce.

### **Creme Brulee \$14**

Vanilla creme brulee topped with whipped cream.

 Plant Based - Vegan/Vegetarian

**Berkeley Restaurant Week menu subject to change. Please contact restaurant for details.**

Support the Berkeley Food Network's mission to end hunger and poor nutrition at [www.BerkeleyFoodNetwork.org](http://www.BerkeleyFoodNetwork.org)

