

La Bonne Table

Restaurant Week Menu

\$40 p/guest

(please select one item from the following courses)

(Wine Pairing Supplement \$20)

Starters

Soupe a l'oignon

classic French onion soup with croutons and melted gruyere

Les Escargots

6 large Burgundy escargot in sizzling garlic butter

Plateau de Fromage

3 artisan French cheeses

Tartare de Thon

ahi tuna marinated with olive oil and lemon juice, tapenade

Salade Fraise

fresh lettuce with toasted almonds, goat cheese toast and mustard vinaigrette

Mousse de Canard

black truffle duck liver mousse

Entrees

Steak et Frites

hanger steak served with French fries and wine merchant sauce

Poulet Cordon Bleu

breast of chicken wrapped around Gruyere cheese and French ham, side of potato gratin

Moules Marinieres

steaming Carlsbad mussels in a broth of garlic, shallots, and white wine, served with French fries

Confit de Canard

crispy and tender duck thighs, lentils, fig glaze

Truite Amandine

roasted 10 oz trout with green beans, almonds and lemon butter sauce

Desserts

Crème Brulee

Mousse au Chocolat

Le Grand Macaron