

Restaurant Week Menu January 2017

3 Course Menu ~ \$40.

Mini Seafood Tower +\$21/Person

Oysters, Shrimps, Mussels, Ceviche

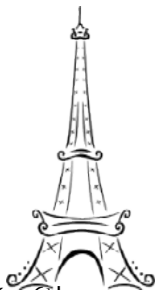
Glass Of Rose Champagne

APPETIZERS Choose One:

French Onion Soup

Beet Salad, Goat Cheese, Pear

Mixed Green Salad



Meat & Cheese Board

Escargot Burgundy

Torchon De Foie Gras +\$10

Entrée Choose One:

Butter Roasted Salmon, Vegetable, Lemon Sauce

Pappardelle Pasta, Dijon Chicken, Tomato, Garlic, Cream Sauce

CHEF's Slow Roasted Pork Ragu, Carrot, Tomato, Pappardelle

Cassoulet, White Beans, Pork Belly, Duck Confit, Toulouse Sausage

Filet Mignon, French Fries, Roasted Tomatoes, Harricot Verts

Roasted Trout Almondine, Harricot Verts, Brown Butter

Coq Au Vin, Braised Chicken Legs, Mushroom, Lardons, Pomme Pure

Orange Glazed Half Roasted Duck, Pomme Frites

Lamb Shank, White Beans Cassoulet

Butter Poached Lobster, Gnocchi, Tarragon Cream Sauce +\$15

Filet Rossini, Foie Gras, Brioche, Truffle Sauce +\$10

Branzino, Tomato, Olives, Garlic Confit, Orzo +\$5

Rack Of Lamb, Herb Crusted, Pomme Pure, Vegetable +\$10

Dessert Choose One:

Chocolate Mousse

Crème Brulee

Chocolate Ganache

Tarte Tatin