



January 13- 19, 2020

Dinner

3 Course Menu

\$35.20 tax and gratuity not included

First Course (choice of one)

Escargot Bourguignon
snails in garlic, butter, parsley

Chicken liver pâté
baguette, fig jam, Sauternes reduction

Smoked salmon rilette
pickled vegetables, crème fraîche, rye lavash

Seconde course (choice of one)

Coq au vin
braised chicken thigh, mushrooms, bacon, mousseline potato

Calf Liver
calf liver, caramelized onions, balsamic vinegar, served with Aligot potato

Bouillabaisse
sole, mussels, lobster, shrimp, fennel, saffron, roasted red pepper, potato, rouille

Third course (choice of one)

Chocolate Eclair
hazelnut mousse

La crêpe Bretonne
sweet crêpe, salted caramel sauce, whipped cream

An auto gratuity of 20% will be added for patrons who chose this menu
thank you for your understanding