

NOVEMBRE

PLAT DU MOIS

MENU



PLAT

BŒUF BOURGUIGNON

SLOW-BRAISED BEEF IN RED WINE | *LARDONS | CARROTS
BABY ONIONS | MUSHROOMS | POMMES PURÉE
SEASONAL VEGETABLES

42



**THIS ITEM WILL INCUR \$10 SUPPLEMENTAL ON THE
PRIX FIXE MENU**

DESSERT

GÂTEAU SOUFFLÉ AU POTIRON

WARM SPICE PUMPKIN SOUFFLÉ CAKE | SALTED CARAMEL | CHANTILLY
TOASTED PECANS | MADAGASCAR VANILLA BEAN ICE CREAM

14

SUGGESTED WINE PAIRINGS

FOR THE BOURGUIGNON - GRENACHE | MOURVÈDRE | SYRAH
RES FORTES "GMS" LANGUEDOC-ROUSSILLON FR 2019

18 | 75

FOR THE GÂTEAU SOUFFLÉ - HENRIQUES & HENRIQUES - MADEIRA
"MALVASIA" 10 YEAR | PORTUGAL NV

15

Or choose from our other selections of Rhone & Rhone style Wines
Menu item is subject to change according to availability. *This item is Pork
(No substitutions available for this menu)

State food code requires us to inform you that consuming raw or uncooked meats,
seafoods and eggs, may increase your risk of food borne illness