

WINTER RESTAURANT WEEKS

\$55
Prix Fixe

HORS D'OEUVRES

Salade César Rustique GFA
Petite Romaine | Grana Padano
Anchovies | Rustique Croutons
Preserved Lemon Vinaigrette

Salade de Betteraves GF
Roasted Organic Beets | Baby Arugula
Feta | Tahini-Lemon Vinaigrette
Sesame Seeds | Chives

Escargots à la Bourguignone
Snails | Garlic-Parsley | Butter
Bread Crumbs

Rillettes de Poissons GFA
Smoked Trout | Salmon | Sardine
Pickled Shallots | Giardiniera
Crostini

Soupe à l'Oignon Gratinée VG
Caramelized Onion | Crostini
Gruyère | Roasted Onion Broth

Risotto de Saison GF|VGA
Italian Organic Carnaroli Rice
Roasted Organic Mushrooms | Black Truffle
Truffled Butter Sauce | Parmesan Crisp

Noix de Saint-Jacques GF
Seared Sea *Scallops | Truffled Butter Sauce
Truffle Mushroom Risotto

Magret de Canard au Poivre GF
Peppercorn Crusted Moullard *Duck Breast
Green Peppercorn Sauce | Roasted Pears
Parsnip Purée | Broccolini | Cipoline | Carrots

Carré d'Agneau Persillé +10
Herb Crusted *Lamb Rack | Bordelaise Sauce
Potato Gratin | Mushrooms | Carrots
Cipoline | Broccolini

Steak Frites GFA
7 oz *Filet Medallions
Bastille's Duck Fat Béarnaise
Pommes Frites & Petite Salade

PLATS PRINCIPAUX

DESSERT

Assiette de Fromages GFA|CN
Chef's Seasonal Cheeses | Fruit-Walnut
Bread Honey Comb | Walnuts

Moelleux au Chocolat Noir
Warm Manjari Dark Chocolate Cake
Chantilly | Wild Cherry Conserva
Cocoa Nibs | Morello Cherry Ice Cream

Coupe Mont-Blanc GFA|CN
Brandied Chestnut Ice Cream
Almond Meringue | Candied Chestnuts
Valrhona Bahibe Chocolate | Caramel
Chantilly | Gaufrette

Sorbets Maison GFA
Trio of Chef's Selected Sorbets
Langue de Chat | Meringue | Sprinkles

Restaurant Weeks
3-Courses
Joie de Dîner

Restaurant Week Menu is available for Dinner only
Taxes & Gratuities Not Included | Dine In Only
No Sharing | No Discounts

Please Select

1 Hors d'Oeuvres - 1 Plats Principaux -1 Dessert

Items marked + are available on the Prix Fixe at an additional price

First Bread Basket with Salted Butter is Complimentary - Additional Baskets 3 ea

Requests for changes to a dish or substitutions on a dish will be subject to an up-charge.
Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or VGA) is Vegetarian or can be made Vegan. Please let your server know upon ordering. We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination. If you have a serious allergy, we recommend that you call the restaurant before dining. *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.