



Luncheon Buffet

Le Déjeuner \$45

Includes One Salad | Two Entrees | Two Sides | One Dessert
+ Soda / Iced Tea / Brewed Coffee



Extra Entrée Add +9 per person OR Extra Salad Add +6 per person

APPETIZERS

SALADE CAESAR

ROMAINE | PARMESAN | RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING

SALADE VERTE GF|VG

MIXED LETTUCE | TOMATOES | CUCUMBER | CROÛTONS | RADISH | PICKLED SHALLOTS

ENTRÉES

LOUP de MER

SEARED MEDITERRANEAN BRANZINO FILET | | ROMESCO | ARUGULA

PAILLARD de POULET "BASQUAISE" GF

GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE

CROQUE MONSIEUR

TOASTED HAM & GRUYÈRE on MULTIGRAIN BREAD

TOPPED WITH MORNAY & GRUYÈRE

RISOTTO D'ÉTÉ GF|VG

ROASTED SUMMER CORN | OREGANO | ARBORIO RICE

STEAK ~ FRITES GF +3

CHAR-GRILLED ANGUS *HANGER STEAK - 7 oz | BASTILLE STEAK SAUCE

SIDES

POMMES "PERSILLADES"

COUSCOUS "TABBOULEH"

SEASONAL VEGETABLES

DESSERTS

PAIN PERDU aux FRUITS ROUGES - CRÈME CHANTILLY

WILD BERRY BRIOCHE BREAD PUDDING | WHIPPED CREAM

ASSIETTE de SABLÉ

CHEF'S CHOICE OF SABLÉ COOKIES

MOUSSE AU CHOCOLAT À MA FAÇON

HOMEMADE VALRHONA CHOCOLATE MOUSSE | CHAMBORD | CRÈME CHANTILLY

ASSIETTE de BROWNIE au CHOCOLAT

VALRHONA DOUBLE DARK CHOCOLATE FUDGE BROWNIES

CRÈME CARAMEL À L'ANCIENNE

CLASSIC CRÈME CARAMEL

Want More Dessert?

Add Another Dessert Option +5pp

Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free. Please let your server know upon ordering.
Please notify us of any allergies.

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 with us.*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.

Please note there is a \$6 per person charge for outside desserts. Menu Valid 06|23|2022