

MAIS PLAT DU MOIS MENU



PLAT

FILET DE VEAU, RIS DE VEAU CROUSTILLANTS SAUCES MORILLES AU VIN JAUNE

SAUTEED VEAL FILET MEDALLIONS, CRISPY SWEETBREADS, MORELS SAUCE,
PEA PURÉE, FAVA BEANS, BABY CARROTS, BABY ONIONS

48

**ONLY AVAILABLE ON THE \$55 PRIX FIXE MENU WITH A
\$12 SUPPLEMENTAL CHARGE**

DESSERT

GÂTEAU INVISIBLE AUX POMMES

PINK LADY APPLE, VANILLA SCENTED CAKE
CARMEL SALÉ, TOASTED ALMONDS, CHANTILLY CRÈME

16



SUGGESTED WINE PAIRINGS

FOR THE FILET DE VEAU - CHARDONNAY

CHÂTEAU DE CHAINTRE, JEAN-PAUL PAQUET, BOURGOGNE 2024

16 | 69

FOR THE FILET DE VEAU - PINOT NOIR

DOMAINE DU PRIEURÉ, HAUTES-CÔTES-DE-BEAUNE, BOURGOGNE 2023

17 | 72

FOR THE GÂTEAU INVISIBLE -LA MAISON FERRÉ
"D'OSCAR" - POMMEAU DE NORMANDIE AOC

10

Or choose from our other selections of wines
Menu item is subject to change according to availability.
(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