

AVRIL PLAT DU MOIS MENU



PLAT

POULET AUX MORILLES

PA AMISH CHICKEN | MOREL MUSHROOM CREAM SAUCE
ASPARAGUS | CIPOLINI ONIONS | PA FINGERLING POTATOES

42

**AVAILABLE ON THE \$55 PRIX FIXE MENU WITH A
\$10 SUPPLEMENTAL CHARGE**

DESSERT

TARTE TATIN

PINK LADY APPLES | PATE BRISEE
CARAMEL SAUCE | TOASTED HAZELNUTS | CREME FRAICHE

14



SUGGESTED WINE PAIRINGS

FOR THE POULET AUX MOIRLLES - CHARDONNAY
CHÂTEAU DE CHAINTRE, JEAN-PAUL PAQUET, BOURGOGNE 20243

16 | 69

FOR THE TARTE TATIN - PEDRO XIMÉNEZ
SAN EMILIO, JEREZ, SPAIN NV

12

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

