

DINNER PRIX FIXE MENU \$39.95

available tue-fri
October 22 - December 6, 2024

HORS D'OEUVRES

choice of

SOUPE DU JOUR
fresh homemade seasonal soup

QUICHE LORRAINE
flake pastry crust, egg custard, parmesan, ham, mixed greens

SALADE DE BETTERAVES
roasted beet salad, goat cheese mascarpone, blueberry glaze, honey sunflower seeds

PLATS PRINCIPAUX

choice of

STEAK FRITES
grilled 6oz flatiron, shoestring fries, veal demi

POULET RÔTI
sous vide and seared chicken breast, beans and bacon stew, wilted spinach, braised jus

GNOCCHIS DE PRINTEMPS
gnocchi with roasted seasonal vegetables, bechamel sauce, herb gremolata, grana padano

MORUE en CROÛTE D'HERBES
herb crusted cod loin, rustic artichokes, olives, lemon potatoes mash, basil, dill beurre blanc

DESSERT

CRÈME BRÛLÉE AUX AGRUMES
orange scented custard, caramelized sugar crust