

ET VOILÀ!

FRENCH BISTRO

TUESDAY DATE NIGHT

(\$43/PERS. INCLUDES ONE BOTTLE OF WINE FOR TWO*)

APPETIZER

SOUPE À L'OIGNON GRATINÉE

Traditional French onion soup, melted Emmental cheese

or

ESCARGOTS À L'AIL ET PASTIS

Burgundy snails, pastis, garlic and parsley butter

or

SALADE DE POIRES

Bibb lettuce, riesling poached pears, gorgonzola cheese, candied walnuts, raspberry vinaigrette

MAIN COURSE

SAUMON D'ÉCOSSE, PESTO TOMATE ET BASILIC

Seared Scottish salmon tournedo, fregola pasta, white corn, English peas, pea vines, romesco sauce

or

TRADITIONNEL COQ AU VIN, POMME SAUTÉES

Braised chicken leg, roasted fingerling potatoes, bacon, red wine sauce

or

MOULES MARINIÈRE

Steamed mussels with white wine, garlic, shallot, herb butter, cream

or

RAVIOLI AUX CHAMPIGNONS

Homemade mushroom ravioli, white truffle oil, parmesan, port wine mushroom sauce

DESSERT

PROFITEROLLES

Classic profiterolles, homemade vanilla ice cream, warm chocolate sauce

or

MELBA À LA FRAISE

Fresh strawberries, plum-yogurt sorbet, vanilla whipped cream and lime short-bread

or

SOUFFLÉ DU JOUR

Warm soufflé, crème anglaise

*One bottle of wine per couple

WINE SELECTION

REDS

- **CH. DU GRAND CAUMONT '13**
Carignan-Syrah, Languedoc, Corbières
- **SIMPLE LIFE '16**
Cabernet, California
- **BEAUJOLAIS ALIANE (OLD VINES) '15**
Gamay, Burgundy, Beaujolais
- **CÔTES DU RHÔNE GARANCE '15**
Grenache, Southern Rhône

WHITES

- **HARD CIDER KYSTIN OPALYNE**
Normandy
- **DOM. DES LAURIERS '16**
Picpoul de Pinet, Languedoc
- **CÔTES DU RHÔNE ST. ESPRIT '16**
Grenache, Southern Rhône
- **STORYPOINT '15**
Chardonnay, California

Chef owner: Vincent Viale