

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 FRUITS ROUGES

Fresh berries, pomegranate sorbet, vanilla whipped cream and lime short-bread

or

SOUFFLÉ DU JOUR

Soufflé of the day, crème anglaise

Chef owner: Vincent Viale

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TUESDAY NIGHT, DATE NIGHT WINE LIST

REDS

CH. DU GRAND CAUMONT '13
Carignan-Syrah, Languedoc, Corbières

CÔTES DU RHÔNE GARANCE '15
Grenache, Southern Rhône

ANGELINE '16
Merlot, California, Paso Robles

THE COUNT, BUENA VISTA '15
Zinfandel Blend, California, Sonoma County

CLAYHOUSE '15
Malbec, Burgundy, California, Paso Robles

SIMPLE LIFE '16
Cabernet Sauvignon, California



WHITES

HARD CIDER KYSTIN OPALYNE
Normandy

CÔTE DU RHÔNE ST. ESPRIT '16
Grenache, Southern Rhône

DOM. DES LAURIERS '16
Picpoul, Languedoc

STORYPOINT '15
Chradonnay, California, Sonoma

VOUVRAY, SAUVION '17
Chenin Blanc, Loire Valley

CH. DES GRAVIÈRES '16
Sauvignon Blanc, Bordeaux, Entre-Deux-Mers