

TO GO DINNER FOR ONE, ENJOY LATER

(\$30/PERS. PLUS TAX)

APPETIZER

SOUPE CAROTTE-POTIRON

Butternut squash-carrot-ginger soup, crème fraîche, parmesan toast
or

PLANCHE DE CHARCUTERIE

Charcuterie (pork terrine, salami, duck prosciutto), fig country bread and garnitures**
or

SALADE DE LA MAISON

Baby gems lettuce, goat cheese, tomatoes, red onions, walnuts, balsamic vinaigrette**
or

ASSIETTE DE FROMAGES

Camembert, Reblochon, Manchego, jams, grapes, almonds, fig bread**

MAIN COURSE

QUICHE LORRAINE

Ham and cheese quiche, green salad
or

CREVETTES, RATATOUILLE, SAUCE CITRON VERT

Sautéed white Mexican shrimps, lime-cardamon sauce, ratatouille
or

BOEUF BOURGUIGNON, SAUCE VIN ROUGE

Red wine braised beef short ribs, white mushrooms, pearl onions, linguini pasta, red wine sauce
or

COQ AU VIN, POMMES SAUTÉES

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

DESSERT

BROWNIE AU CHOCOLAT

Dark chocolate and walnut brownie, crème anglaise
or

TARTE AUX MYRTILLES

Blueberry tart
or

MOUSSE AU CHOCOLAT

Chocolate mousse, crème anglaise

Chef owner: Vincent Viale

Sous-chef: Travis Albaladejo