

# TO GO DINNER FOR ONE READY TO EAT

(\$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\*\*

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## MAIN COURSE

### **SAUMON D'ÉCOSSE, BEURRE BLANC AU CITRON**

Seared Scottish salmon tournedo, cannellini bean casserole,

tarragon-lemon beurre blanc

or

### **BOEUF BOURGUIGNON, SAUCE VIN ROUGE**

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

or

### **RAVIOLI AUX CHAMPIGNONS**

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

or

### **COQ AU VIN, POMMES SAUTÉES**

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

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## DESSERT

### **BROWNIES AU CHOCOLAT**

Dark chocolate and walnut brownies, crème anglaise

or

### **TARTE AUX MYRTILLES**

Blueberry tart

or

### **MOUSSE AU CHOCOLAT**

Chocolate mousse, crème anglaise

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Chef owner: Vincent Viale

Sous-chef: Travis Albaladejo