



THREE-COURSE DINNER - \$45

APPETIZERS

SOUPE DU JOUR

Daily market produce

PÉTATOU GRATINÉ

Warm potato and Vermont goat cheese gratin,
olive Niçoise, basil pesto, bouquet of mixed greens

WINTER SALAD

Baby spinach, roasted pecan, Parmigiano Reggiano, truffle oil

GRILLED HOMEMADE DUCK SAUSAGE

Shaved Brussel's sprouts, Dijon mustard

ENTRÉES

GRILLED BROOK TROUT ALMONDINE

Medley of rice, seasonal vegetables, lemon, butter, almond herb-sauce

BRAISED BLACK ANGUS SHORT RIB

Yukon gold mashed potatoes, pearl onion,
carrots, mushrooms, red wine braising sauce

WILD MUSHROOM FETTUCINE

Black trumpet, Parmigiano Reggiano, truffle oil

CHOUROUTE DE CANARD

Duck confit, duck sausage, steamed potatoes
Riesling braised sauerkraut, natural duck jus

PLAT DU JOUR

Please ask your server for details

DESSERTS

ALSATIAN BRIOCHE MANDIAT

Caramelized banana, coconut sorbet, crème Anglaise

WARM FLOURLESS CHOCOLATE GÂTEAU

Raspberry coulis, vanilla ice cream



TWO COURSE LUNCH - \$30

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