

WINTER RESTAURANT WEEK

THREE COURSES \$45 | SUNDAY - FRIDAY

FULL TABLE PARTICIPATION

*Appetizer**- select one -*

LENTIL SOUP

winter root vegetables, persillade

KALE SALAD

roasted kabocha squash, honeycrisp
goat cheese, dijon vinaigrette

CHÈVRE CHAUD

mixed greens, bûcheron toast
pears, toasted walnuts*Entrée**- select one -*

GNOCCHI PARISIENNE

wild mushrooms, brie, thyme

TAGLIATELLE BOLOGNESE

beef & prosciutto ragù, parmigiano

BRANZINO

charred fennel, sauce à la bouillabaisse

COQ AU VIN BLANC

chicken leg, beech mushrooms, white wine sauce

brussels sprouts +13

pommes frites +12

*Dessert**- select one -*

RIZ AU LAIT

salted caramel, almond praline, orange

CHOCOLATE MOUSSE

chantilly armagnac

SEASONAL GELATI & SORBET