



WINTER RESTAURANT WEEK

THREE COURSE \$60 PER PERSON

FIRST COURSE

SOUPE DU JOUR

Soup Of The Day

CHARCUTERIE DU JOUR

Chef's Choice, Sourdough Bread

SALADE D'ENDIVES, BLEU ET ORANGE

Endive Salad, Blue Cheese, Orange Vinaigrette

MAQUEREAU À L'ESCAPÈCHE

Marinated Mackerel, Crispy Potatoes

STEAK TARTARE À LA PARISIENNE * +5

Black Angus Beef, Traditional Condiments & Seasoning

SECOND COURSE

ORECCHIETTE A LA COURGE ET PECORINO

Orecchiette Pasta, Squash, Pecorino Cheese

SAUMON MI CUIT *

Lightly Cooked Salmon, Fennel, Normandy Cider Sauce

SAUCISSE DE TOULOUSE AU COUTEAU

Toulouse Sausage, Mashed Potatoes, Veal Jus

STEAK-FRITES À L'ÉCHALOTE, SALADE DE CRESSON * +10

8 oz. Grilled Prime Black Angus Hanger Steak, Red Wine-Shallot Sauce, French Fries

CABILLAUD AUX HARICOTS, CROÛTE BASQUAISE +8

Baked Cod, Paprika Crust, Seasonal Bean Fricassée

DESSERT

GATEAU CHOCOLAT AUX 3 GANACHES

Chocolate Coffee Cake, 3 Chocolate Ganache

TARTE AUX FRUITS

Seasonal Fruit Tart

CREME CARAMEL

Chilled Vanilla Custard, Caramel

ASSIETTE DE FROMAGES +3

Seasonal Selection of 3 Cheeses

