

\$30

Appetizers

Soupe du Jour
Chef's seasonal selection

Country Pâté
Tangy celery remoulade, cornichons

Red and Golden Beet Salad
Baby arugula, candied walnuts, and balsamic vinaigrette

Entrées

Poached Sole
Potato purée, lobster emulsion

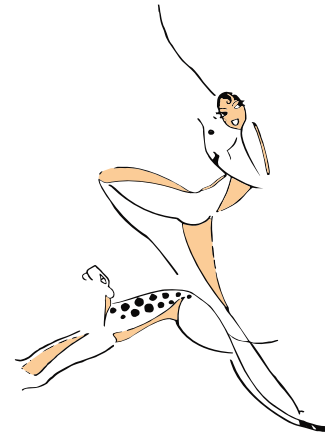
Coq au Vin
Traditional French stew with chicken, lardons, mushrooms, and red wine

Steak Frites
Pommes frites, torpedo shallot sauce

Dessert

Dessert du Jour

Poached Pear
Red wine coulis



CHEZ JOSEPHINE

NYC Restaurant Week



\$45

Appetizers

Soupe du Jour
Chef's seasonal selection

Country Pâté
Tangy celery remoulade, cornichons

Red and Golden Beet Salad
Baby arugula, candied walnuts, and balsamic vinaigrette

Entrées

Moules Marinière
White wine, tomato, herbs, garlic, served with pommes frites

Poached Sole
Potato purée, lobster emulsion

Coq au Vin
Traditional French stew with chicken, lardons, mushrooms, and red wine

Steak Frites
Pommes frites, torpedo shallot sauce

Dessert

Dessert du Jour

Profiteroles au Chocolat
Vanilla Ice Cream

Poached Pear
Red wine coulis