

The Menu

FRENCH

February 25th - March 6th

\$26 per person

STARTER

SERVED FAMILY STYLE

**CHEESE AND CHARCUTERIE PLATE,
ASSORTED FRENCH CHEESES
AND CURED MEATS**

FIRST COURSE

CHOOSE ONE

FRENCH OMELET
Soft rolled omelet finished with chive and truffle

ESCARGOT
Snails in a zesty garlic butter and crusty bread

NIÇOISE SALAD
The most famous of all French
salads named after the City of Nice,
on the Cote d'Azur, Provence, France

ENTRÉE

CHOOSE ONE

DUCK CASSOULET
Slow-cooked casserole containing,
pork sausages and white beans and duck

BEEF BOURGIONE
Beef braised in red wine and beef stock,
flavored with carrots, onions, garlic, and garnished
with pearl onions, mushrooms, and bacon

BOUILLABAISSE
A coastal Provençal seafood stew originating from the
port city of Marseille with fish and mussels

CHICKEN FRANCESE
Roasted garlic lemon chicken
with dauphinoise potatoes

STEAK AND FRITES
6 oz. filet served with pommes frites

DESSERT

CHOOSE ONE

FRESH CRÊPE
Served with nutella and fresh berries

APPLE TARTE TATIN
Caramelized apple with a fresh ice cream

MILLE FEUILLE
Crispy puff pastry with strawberries and cream

