



RESTAURANT WEEK SPRING 2019

\$29.95 per person

CHOICE OF APPETIZER

Leek and Potato Soup with Crispy Potato and Truffle Cream

Grilled Asparagus with Sauce Gribiche and Gin Cured Salmon*

Steak Tartare with Capers and Lemon Sabayon*

CHOICE OF ENTREE

Beef Bourguignon with Turnips, Carrots, and Torn Pasta

Flounder Veronique with Rice and Braised Fennel

Spring Vegetable Ragout with Polenta and Sage Beurre

CHOICE OF DESSERT

French Apple Cake with Creme Fraiche

Cardamom Creme Brulee with Lemon Sugar Blueberries

FEATURED BEVERAGES

2016 Morel Gry-Sablon Emeringes | BEAUJOLAIS-VILLAGE \$44/11

2017 Domaine Gerard Metz Cuvee Melody
Pinot Gris | ALSACE \$45/12

Citadel Gin Sour with House Amaretto \$11

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness