

# Spring Restaurant Week Menu

## \$29.95

### Entrée - 1<sup>st</sup> Course

Velouté de petits pois et jambon de Bayonne croustillant

*Creamy soup of Petite Peas with crispy Jambon de Bayonne*

*Suggested Wine pairing by the glass : Château Barbeville Cuvée Madeleine, Côteaux d'Aix en Provence 2017 - \$14*

Carpaccio de Bœuf

*Beef Tenderloin Carpaccio with capers, cornichons, comté shaving, shallots, lemon*

*Suggested Wine pairing by the glass : Château Bois de la Garde, Côte du Rhône 2015, Syrah - \$13*

Œuf Meurette

*Œuf Meurette in Red Wine, Croutons, scallions, mushrooms & bacon*

*Suggested Wine pairing by the glass: Rully Les Gaudoirs, Burgundy 2015, Pinot Noir - \$15*

### Plats de Résistance - 2<sup>nd</sup> Course

Navarin de Veau Printanier

*French ragoût (stew) of Veal served with spring vegetables.*

*Suggested Wine pairing by the glass: Morgon, Beaujolais 2016, Gamay - \$14*

Poisson en Papillote

*Monk Papillote, House Pesto, olives & Sun-dried Tomatoes served with French Rice from Camargue*

*Suggested Wine pairing by the glass : Domaine Fruitière Gneiss, Loire 2016, Muscadet - \$10*

Tarte Fine aux Légumes du Soleil

*Vegetable Tart served with Side Salad*

*Suggested Wine pairing by the glass: Le Grand Bouqueteau Chinon, Loire 2016, Cabernet Franc - \$12*

### Desserts - 3<sup>rd</sup> Course

*Suggested Wine pairing by the glass: Aguila Rosé, Crémant de Limoux, Languedoc Roussillon - \$14*

Gâteau Macaron Citron Framboise

*Macaron Cake with Lemon curd, Raspberry Jam & Fresh Raspberries*

Entremet Pistache & Framboise

*Pistachio & Raspberry Entremet decorated with Raspberry Coulis*

Île Flottante

*Poached Meringue floating on Vanilla Crème Anglaise topped with Caramel & Roasted Almonds*

**Bon Appétit!**

