



RESTAURANT WEEK



BRUNCH

APPETIZER

JULIA CHILD'S FRENCH ONION SOUP

WARM GOAT CHEESE

lavender honey, peaches, basil, croûton, champagne vin

ESCARGOT

herb butter, bread crumbs

ENTRÉE

CRISPY CHICKEN SALAD

avocado, frisee, sunflower seeds, green goddess

FRENCH TOAST

house brioche, sauce suzette, crème
grand marnier, brown butter

PETIT STEAK FRITES gf

4 oz flat iron, maître d'hôtel butter

SALMON NIÇOISE SALAD gf

egg, olive, beans, tomatoes, potatoes, capers, shallots

MAINE LOBSTER OMELET gf

gruyère cheese, spinach, beurre monté

DESSERT

PROFITEROLES AU CHOCOLATE

vanilla ice cream, toasted almonds

HOMEMADE SORBET gf

\$35 per person

sorry, no substitutions

Beverage Suggestions:

FRENCH 75, french gin, lemon, sparkling wine...14

THE FRENCHIE, grey goose vodka, fresh pineapple, chambord...14

HARVEY WALLBANGER, galliano, orange, tito's, luxardo...15

CHENIN BLANC, mary taylor, pascal piotteau...16

BOURGOGNE BLANC, masse côte chalonaise...19

BEAUJOLAIS, château de varennnes, gamay...15