



# 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 dressing

**TROUT AMANDINE gf**

sherry wine beurre blanc, green beans

**PETIT STEAK FRITES gf**

4 oz flat iron, maître d'hôtel butter

**SALMON NIÇOISE SALAD gf**

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

**PASTA LYONNAISE**

green beans, bacon, shallots, crème fraîche

### 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

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

**BOURGOGNE BLANC**, masse côte chalonaise...19

**BEAUJOLAIS**, château de varennnes, gamay...15