



RESTAURANT WEEK



DINNER

APPETIZER

JULIA CHILD'S ONION SOUP

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WARM GOAT CHEESE

lavender honey, peaches, basil
croûton, champagne vinaigrette

ENTRÉE

STEAK FRITES gf

8 oz flat iron steak, maître d'hôtel butter

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HALIBUT PROVENÇALE gf

roasted tomato, zucchini
potatoes & basil pistou

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PASTA LYONNAISE

green beans, bacon, shallots, crème fraîche

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FILET OF BEEF AU POIVRE +\$20 gf

green peppercorn, cognac, frites

DESSERT

PROFITEROLES AU CHOCOLAT

chocolate sauce, toasted almonds

CRÈME BRÛLÉE

SEASONAL SORBET

\$55 per person

sorry, no substitutions

