

BISTRO  
DU JOUR

## RESTAURANT WEEK

DINNER | \$55 PER GUEST

### HORS D'OEUVRE

CHOOSE ONE

#### Salade De Betteraves ◊

Roasted & Pickled Beets, Walnuts,  
Fourme D'Ambert Blue Cheese, Walnut Vinaigrette

#### Soupe Aux Champignons ◊

Mushroom Soup, Toasted Gruyère Crostini

#### Galette de Crabe

Petite Crab Cake, Arugula, Remoulade

### ENTRÉE

CHOOSE ONE

#### Magrets De Canard Au Poivre Vert\*

Duck Breast, Duck Confit Hash, Parsnip Purée, Green Peppercorn Sauce

#### Gnocchi Parisienne ◊

Asparagus, Pea Broth, Beechwood Mushrooms, Pleasant Ridge Cheese

#### Flétan Poêlé 🌿

Seared Halibut, Shaved Brussels Sprouts, Brown Butter Beurre Blanc

### LE DESSERT ◊

CHOOSE ONE

#### Gâteau Au Chocolat 🌿

Warm Valrhona Chocolate Cake, Candied Orange

#### Clafouti Aux Cerises

Warm Cherry Custard

🌿 Vegan ◊ = Vegetarian 🌿 = Gluten Free

Please Notify Us Of Any Allergies

\*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

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VINS

WINES BY THE BOTTLE

**S P A R K L I N G**

Cap Classique **Graham Beck** 42.00  
NV, Western Cape, ZA

**W H I T E**

Sylvaner/Pinot/Riesling **Albert Boxler** 46.00  
'Edelzwicker' 2020, Alsace, FR

Sauvignon Blanc **Illumination** 72.00  
2022, Napa & Sonoma Counties, CA

**R O S É**

Grenache / Clairette / Syrah **Château de Trinquedel** 42.00  
2022, Tavel, Rhône, FR

**R E D**

Pinot Noir **Bouchard Père & Fils** 'Reserve' 52.00  
2020, Burgundy, FR

Malbec **Catena Zapata** 'La Consulta' 48.00  
2021, Mendoza, AR

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