

BISTRO
DU JOUR

RESTAURANT WEEK

LUNCH | \$35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade Verte ♡🌱

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Soupe Aux Champignons ☐

Mushroom Soup, Toasted Gruyère Crostini

Galette De Crabe

Petite Crab Cake, Arugula, Remoulade

ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Jambon-Beurre

Black Forest Ham, Gruyère Cheese, Cornichons, Grain Mustard

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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