

Amélie

WINTER RESTAURANT WEEK 2025

01/20 - 02/10

STARTERS

Choice of

Tartine aux Champignons

Toasted country bread, warm mushrooms, goat cheese, mushroom jus

La Soupe du Jour

Rhode Island Scallop Crudo

Confit fennel, finger lime, garlic chips, blood orange vinaigrette

Filet Mignon Carpaccio

Comté cheese, butter croutons, black truffle dressing

MAIN COURSE

Choice of

Ravioles du Royans

Stuffed with Comté & cottage cheeses, squash, shiitake mushroom, toasted pine nuts

Add black truffle \$6

Local Seared Skate

Mashed potato, broccolini, piquillo pepper, croutons, lemon brown butter sauce

Coq au Vin

Red wine braised chicken legs, lardons, mushrooms, turnips, baby carrots

Steak au Poivre (add \$12)

8oz pepper crusted hanger steak, peppercorn-cream sauce, gratin dauphinoise

DESSERT

Choice of

Grand Marnier Chocolate Mousse

Tahitian Vanilla Crème Brulée

\$55 per person

Price does not include tax and gratuity