



RESTAURANT WEEK 2018

First Course

Salade De Betteraves

*Roasted Beets, Mixed Greens, Apples,
Toasted Pecans & Goat Cheese Mousse*

OR

Soupe

Split Pea Soup, Ham

OR

Vol Au Vent

*Puff Pastry Garnished With Asparagus Bits &
Wild Mushrooms in a Velouté Sauce*

Second Course

Boeuf Bourguignon

Traditional French Beef Stew, Seasonal Vegetables, Mashed potatoes

OR

Escalope de Poulet à La Crème

*Seared Chicken Breast, Baby Carrots, Jasmine Rice,
Mushrooms, Brandy & Cream Sauce*

OR

Striped Bass

*Seared Striped Bass Filet, Mussels, Clams, Shrimps, Chorizo, Spinach,
Steamed Potatoes, Bouillabaisse Style Sauce*

Third Course

Choose One of Our House Made Desserts

\$35 per person exclusive of beverages, tax & gratuity