



RESTAURANT WEEK 2019

First Course

Salade D'Épinards

Baby Spinach Salad, Grapes, Roasted Almonds, Goat Cheese Crumbles, Strawberry Vinaigrette

OR

Soup du Jour

Cream of Cauliflower, Lemon Paprika Oil

Second Course

Escargots De Bourgogne

Snails From Burgundy, France, Served In A Garlic-Parsley Butter Sauce

OR

Vol Au Vent

Puff Pastry With Asparagus Bits, Wild Mushrooms, Velouté Sauce

Third Course

Magret De Canard

Crispy Duck Breast, Sweet Potato Gratin, Grilled Asparagus, Raspberry Sauce

OR

Noix De St. Jacques

Seared Scallops, Beet Risotto, English Pea Puree, Lemon Beurre Blanc

Fourth Course

Choose One of Our House Made Desserts

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