



## RESTAURANT WEEK 2017

### First Course

#### **Salade De Betteraves**

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

OR

#### **Soupe Du Jour**

OR

#### **Escargots De Bourgogne**

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

### Second Course

#### **Magret De Canard**

Crispy Duck Breast, Mashed Potatoes, White Pearl Onions,  
Button Mushrooms, Haricots Verts & Veal Demi-Glace

OR

#### **Striped Bass**

Seared Striped Bass Filet, Avocado Mousse Risotto, Saffron Gastrique

OR

#### **Noix De St Jacques**

Seared Diver Scallops, Potato Gratin,  
Julienned Vegetables & Lemon-Caper Beurre Blanc

### Third Course

Choose One of Our House Made Dessert

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