



FALL RESTAURANT WEEK 2022!
November 6th-12th

First Course

Salade D'Automne

Mixed greens, Plum tomatoes, Dried Cranberries, Roasted Pecans,
Apples, Balsamic Vinaigrette

OR

Soupe du Jour

Potato & Leek Garnished with Basil Oil & Chives

OR

Escargots de Bourgogne

Snails from Burgundy, France, Served In a Garlic-Parsley Butter Sauce

Second Course

Raviolis aux Fruits de Mer

Homemade Shrimp & Lobster Ravioli with Sautéed Asparagus, Fennel, Wild
Mushrooms, Confit Style Cherry Tomatoes, in a Lemon Cream Sauce, topped with
shaved Belper Knoll Cheese & Truffle Oil Drizzle

OR

Poulet Au Citron

Rosemary & Lemon Roasted Chicken, Mashed Potatoes, Haricots Verts, Au Jus

OR

Côtes de Boeuf Braisé

Balsamic Braised Short Ribs with Potato Purée, Sautéed Baby Carrots, & English Peas,
topped with Pickled Red Onions, Finished with Au Jus

Third Course

Choice of One of Our Homemade Desserts

\$50 per person exclusive of beverages, tax & gratuity