

1st Course *A choice of*

French Onion Soup

Coquilles St. Jacques

Foie Gras and Duck Mousse Terrine

Cornichon, Quince Paste, and Brioche

Tartare of Heirloom Tomatoes

With Fresh Herb and EVOO Dressing

2nd Course

A choice of

Classic Coq au Vin

Baby Onion, Mushrooms in a Red Wine Sauce

Braised Lamb Leg

Over Small Grain Couscous, With Vegetable and Natural Juice

Coquillette Pasta

With Mushrooms, Turkey Morsels, Parmesan, Crème Fraiche and Spinach

Sole & Salmon

Chessboard Fine Herbs, Beurre Blanc Sauce

Dessert

A choice of

Chocolate Cake

With Raspberries

Tin Pear Tarte

With Vanilla Ice Cream

Floating Island

Crème Anglaise

\$59 per/person +Tax & Gratuity
No Substitutions, No Share Plates, No Coupons or Other Promotions Allowed
Friday May 31- Saturday June 9