



Prix Fixe Autumn Dinner Menu

Two Courses \$25

Three Courses \$30

Starters

(choose one)

Soupe à l'Oignon Gratinée French onion soup gratinée with Gruyère cheese

Aumônière au Fromage de Chèvre warm almond crusted Laura Chenel goat cheese, dried cranberries, mesclun greens, shaved shallot, raspberry honey vinaigrette

Salade de Betteraves et Roquefort roasted baby beets, Roquefort cheese, spiced walnuts, arugula, citrus tarragon vinaigrette

Fondue d'Épinards et Artichauts spinach, goat cheese and artichoke fondue, served with grilled flat bread

Escargots Aixoise burgundy snails in a compound butter of fennel, shallots, anchovies, parsley and garlic

Plats de Résistance

(choose one)

Pavé de Saumon crisp pan-seared organic salmon, roasted sweet potato, fennel, local apples, Barsotti apple cider sauce

Gnocchis Maison house-made potato gnocchi with fresh seasonal mushrooms and truffle essence

Crevettes Rosé de Romarin rosemary prawns, pastis flambé, root vegetable purée, chervil, Lucero Ascolano olive oil

Coq au Vin chicken braised in red wine, cherrywood smoked bacon mushrooms, spelt

Entrecôte Sauce Chanterelle grilled 12 oz. New York strip, chanterelle mushroom sauce, Brussels sprouts

Dessert

(choose one)

Profiteroles cream puffs filled with vanilla bean ice cream, toasted almonds and chocolate sauce

Crème Brûlée traditional French vanilla bean custard

Sorbet et Gelato du Jour

Corkage \$13

18% gratuity and one check for parties of 7 or more

(Entertainment Card and Other Discounts Do Not Apply to Prix Fixe Menu)

Sous Chef
Derrick Sand

Chef Partner
Shane McMahon

Pastry Chef
Sandra France