

Menu À Prix Fixe Dinner

For parties of six or less. Available Tues - Fri 4 - 5:15/8:15 - 9:00, Sat 4 - 5:15/8:15 - 9:30, Sunday 4 - 5:15

2 Course—\$34 3 Course—\$40

Not valid with any other discounts, coupons or promotions.

Please choose one entrée item and any one or two non-entrée items.

Appetizers

Summer Pickled Vegetables / Légumes d'Été Marinés

Pickled beets, carrots & red cippolinis with white cheddar fleurons and a peppercorn aioli (Pierre Sparr Riesling)

Escargot / Escargots

Sautéed with smoked paprika, Spanish cured pork belly, white beans, roasted peppers & garlic (El Círculo Rioja)

Soup

Soup of the Day / Soupe du Moment

Announced daily

Salads

*Stacked Caesar / Tour de Salade César

With free-range hard boiled egg, marinated tomatoes, white anchovies and a crouton
(Brancott Sauvignon Blanc)

Polynesian Salad / Salade Polynésienne

Grilled pineapple with hearts of palm, cashew butter wontons, bibb lettuce & a spicy passionfruit vinaigrette (Pierre Sparr Riesling)

Plats Principaux

*Marinated Skirt Steak / Bavette Marinée

Red wine marinated served over grilled romaine and radicchio with cherries, pine nuts & English cheddar with mustard and ale, with a black pepper balsamic aioli
(Blackberry Roasted Pepper Vinegar*)
(D'Arenberg 'Stump Jump' Shiraz)

Brook Trout / Omble de Fontaine

Lemon crusted and sautéed with maître d'hotel butter,
red corn polenta & French beans (Bouchard Chardonnay)

*Pork Tenderloin Noisettes / Médailles de Filet de Porc

Pork tenderloin noisettes with shrimp, crawfish & Creole cream sauce served with okra,
grilled scallions & a pepper stuffed with dirty rice (Chateau Motaud Côtes de Provence Rosé)

Vegetable Linguini / Linguini aux Légumes

With pine nut mint sauce, feta, parsley, roasted eggplant & squash (Brancott Pinot Grigio)

Dessert

Any of our Special Selections from our House-Made Dessert Tray

The Wine Tastings, suggested with each dish, are \$6 each for a 3 Ounce pour. Full glasses are also available.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.