

Menu À Prix Fixe Dinner

For parties of six or less.

Available Tues - Fri 4 - 5:15/8:15 - 9:00 with Happy Hour half priced Cocktails!
Saturday 4 - 5:15/8:15 - 9:30 Sunday 4 - 5:15

2 Courses for \$34

Not valid with any other discounts, coupons or promotions.

Please choose one entrée item and one starter item.

Starters

French Onion Soup / Soupe à L'Oignon Gratinée

With a touch of white wine (Chateau St. Michelle Chardonnay)

Soup of the Day / Soupe du Moment

Announced daily

Mesclun Greens with Vegetable Garniture / Mesclun Avec sa Garniture de Légumes

Raspberry honey vinaigrette (Tangley Oaks Merlot)

Stacked Caesar / Tour de Salade César

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

Braised Oxtail / Queue de Boeuf Braisée

Baked turnips stuffed with braised oxtail & Swiss chard, with a sundried tomato sauce (Sierra Cantabria Rioja)

Winter Salad / Salade Hivernale

Candied walnut crusted butternut squash, winter greens, shaved fennel, cured egg yolks,
crumbled goat cheese & a maple Dijon vinaigrette (Brancott Sauvignon Blanc)

Plats Principaux

Vegetable Quinoa / Quinoa aux Légumes

Braised Belgian endive with red quinoa, beans, root vegetables, fried shallots &
a roasted tomato & root vegetable sauce (Sierra Cantabria Rioja)

Coconut Curry Shrimp / Curry Thai aux Crevettes

Thai coconut peanut curry shrimp with brown rice, carrots, toasted
almonds & cumin seeds & a kumquat chutney (Villa Sandi Pinot Grigio)

Veal Sausage Goulash / Goulash à la Saucisse de Veau

Smoked paprika veal sausage with pappardelle, peppers, onions, tomatoes, green olives,
smoked paprika & a brown veal sauce (Santa Christina Chianti Superiore)

Pork Tenderloin / Filet de Porc à l'Érable

Maple glazed pork tenderloin with a split pea puree & a vol au vent
filled with house made ham, peas & pearl onions (Chateau Ste. Michelle Chardonnay)

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.