

Bastille Celebration Week Prix-Fixe Menu

July 11- 17, 2016

\$49/ person for three courses includes service
(also available a la carte)

Choice of Appetizer

Salade Chevre Chaud \$12

(goat cheese crusted w/ hazelnuts, served warm over an arugula salad with fresh figs & raspberry vinaigrette)

Moules Gratinée \$13

(Prince Edward Island mussels flame broiled with garlic butter, herbs, and breadcrumbs)

Duo de Paté et Rillettes \$15

(our housemade brandy and chicken liver paté and smoked salmon rillettes w/ spicy mustard, cornichons, and crostini)



Choice of Entrée

Lotte et Palourde facon Bourride \$33

(traditional monkfish stew w/leeks, fennel, white wine, root vegetables, and garlic aioli toasts)

Raviolis aux Figues et aux Noix \$29

(fresh black mission fig and walnut raviolis w/ wilted arugula and gorgonzola cream sauce)

Beef Bourgignon \$31

(braised Niman Ranch beef w/ red wine, herbs, root vegetables, served over mashed potatoes)



Choice of Dessert

Mousse Tricolore Parfait \$10

(fresh raspberries, mascarpone cream, and blueberries layered in honor of the French flag)

La Tarte Tatin Maison \$11

(puff pastry filled with richly caramelized pink lady apples, topped with vanilla gelato or crème fraiche)

Mousse deux Chocolats \$11

(bittersweet chocolate mouse and creamy white chocolate mousse layered w/ crushed chocolate and vanilla whipped cream)