

\$100 Prix Fixe Per Person

MENUS & PRICES
SUBJECT TO CHANGE
WITHOUT NOTICE

FIRST COURSE

House Made Baguette Rodolphe le Meunier Butter
Vegetable Crudite & Housemade Dips

Choice of:

Belgian Endive Salad

marcona almonds, stilton cheese, horseradish cream, apples and sherry vinaigrette

Beet Salad

pistachios, almonds, stracciatella, mignonette

Caesar Salad

baby gem lettuce, croutons, pecorino romano, anchovies, caesar dressing

SECOND COURSE

Choice of:

Trout Almandine*

shallot, brown butter with haricot verts, lemon supremes, dill

Chicken Cordon Bleu

parisian ham and gruyere, mushroom soubise, grilled cabbage & mushroom soubise

Filet Au Poivre*

6oz filet, cognac bernaise butter, pomme frites

Basil Pesto Bucatini

stracciatella, pine nut, parmesan

THIRD COURSE

Choice Of:

Crème Brulée

caramelized vanilla bean custard

Citrus Olive Oil Cake

orange, grapefruit, strawberry coulis, vanilla ice cream