

LE GARAGE

1st Course

Soupe du Jour

or

Squash Blossoms - stuffed with fresh rhubarb and goat cheese, lightly fried and served with a huckleberry coulis

or

Roasted Chioggia Beets - panna cotta, fourme d'ambert cheese, hazelnuts and a balsamic vinaigrette

or

Spring Salade - frilly red mustard greens, Ranier cherries, wild strawberries, candied pistachios and a Williams pear dressing

2nd Course

P.E.I. Mussels Marinère - white wine, shallots, garlic and parsley served with house cut fries

or

Roasted Petaluma Chicken Breast - - stuffed with goat cheese, served with fresh English pea risotto and a lemon verbena sauce

or

Sole Meunière - grilled broccoli di Cicco, Vidalia sweet onion purée, caper berries and brown butter

or

Vegetarian Ratatouille - zucchini, eggplant, red onions, bell peppers, tomatoes with a parmesan saffron gratinée and arugula

Dessert

Coconut Crème Brûlée

or

Tarte Tatin - warm apple tarte with crème fraîche and caramel

or

Fondant au Chocolat - molten chocolate cake stuffed with a berry chocolate ganache and served with whipped cream and crème anglaise