

LE GARAGE

1st Course

Soupe du Jour

or

Roasted Chioggia Beets - crispy kataifi goat cheese, frisée and a balsamic vinaigrette

or

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

2nd Course

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

or

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

or

Organic Grass Fed Beef 1/2lb Burger - Morbier cheese, tomatoes, butter lettuce, caramelized onions, aioli on Ciabatta bread served with a side of fries

or

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

Dessert

Espresso Crème Brûlée

or

Tarte Tatin - warm apple tarte with crème fraîche and caramel

or

Fondant au Chocolate - molten chocolate cake stuffed with raspberry white chocolate ganache and served with whipped cream and crème anglaise