

# EARLY DINNER

## 3- COURSE PRIX DINNER

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~ AVAILABLE DAILY, 5PM-6PM ~

### APPETIZERS

#### SOUPE DU JOUR

*seasonal produce, fresh herbs*

#### CHOPPED SALAD

*tomato, cucumber, avocado, haricot vert,  
niçoise olives, basil, sherry-shallot vinaigrette*

### ENTRÉES

#### PAN SEARED SKATE FISH

##### "GRENOBLOISE"

*medley of rice, seasonal vegetables,  
diced tomatoes, parsley, lemon-butter-caper sauce*

#### FARMHOUSE CHICKEN

*pan roasted free-range chicken,  
seasonal vegetables, Yukon Gold mashed potatoes,  
chicken jus*

#### TAGLIATELLE PROVENÇAL

*artichoke, roasted tomato, Niçoise olives, roasted garlic,  
pesto, pine nuts, Parmigiano Reggiano*

#### BURGER D' ALSACE

*brioche bun, caramelized onions, lettuce,  
tomato, aioli, French fries*

~ CHOICE OF

GRUYÈRE, OR CHEDDAR ~

### DESSERT

#### HOMEMADE ICE CREAM AND SORBET

*vanilla, peanut butter, caramel, raspberry, mango, coconut  
served with a freshly baked cookie*

~ (PLEASE CHOOSE ONE) ~

~ EXECUTIVE CHEF: PHILIPPE ROUSSEL ~