

• Bistro Menu •

3-Course \$58

Wine Pairing \$35

HORS D'OEUVRES

Choice Of:

Salade Verte
Toasted Pecans, Dijon-Honey Vinaigrette

Caramelized Onion Soup Gratinée
Aged Comté, Oxtail Bouillon

Crab & Endive "Caesar"
Parmigiano Reggiano, Caper Aioli
Garlic Streusel + \$8

ENTRÉES

Choice Of:

Seared Yellowfin Tuna
Piperade Basquaise, Preserved Lemon, Olives

Beef Cheek Bourguignon
Mushroom, Bacon, Pommes Purée

Coq Au Vin
Bacon, Pearl Onion, Mushroom, Red Wine Jus

Steak Frites*

Au Poivre, Duck Fat Fries + \$18

DESSERTS

Choice Of:

Crunchy Profiteroles
Salted Caramel Ice Cream, Caramélia Sauce

Crème Brûlée
Warm Madeleines