

THREE COURSES

\$45 prix-fixe

\$15 Sommelier's Wine Pairing

Tuesday - Friday
5:00pm - 6:00pm

UN

MIXED GREENS

*apple, walnut, lardon, bleu cheese,
Dijon vinaigrette*

SOUPE DU JOUR

MOULES MARINIÈRES

garlic butter, white wine, lemon

BOULETTES DE BOEUF

lardon, comté, purée of tomato

DEUX

HACHIS PARMENTIER

HANGER STEAK *

frites, bleu cheese butter

SALMON DIJON *

Dijon mustard crust, pork-braised lentils

GNOCCHI JARDINIÈRE

*seasonal vegetables, comte,
white wine reduction*

TROIS

PAVLOVA

macerated berries, coulis

APPLE & WHITE CHOCOLATE BREAD PUDDING

brandy caramel, chantilly

CHOCOLATE MOUSSE

fleur de sel, olive oil

20% gratuity will be added to parties of 5 or more.

*Eating raw or undercooked fish, shellfish, eggs, or meat
increases the risk of food borne illnesses.

Please inform us of any allergies or dietary restrictions

*One Prix Fixe menu per guest
Available for dine-in only*

