



## Prix Fixe Menu

\$77

Homemade Breads and Spreads for the Table  
Fromage and Charcuterie Board

*Choose one from each of the following courses:*

### Course 1

ARUGULA SALAD grapefruit, fennel, cucumber, quinoa, almond, feta, champagne-honey vinaigrette(VG)  
TUNA TARTARE cucumber carpaccio, passionfruit mousseline  
STEAK TARTARE citrus, cornichons, quail egg yolk  
FOIE GRAS AU TORCHON (Mi-Cuit) cherry tomato confiture, candied fennel, red wine reduction

### Course 2

FRESH HEART-OF-PALM "FETTUCINE" tomato-basil sauce, cherry tomato espelette (V)  
MOULES FRITES steamed mussels du jour with paprika French fries  
TROUT AMANDINE turmeric orzo, bourbon-braised cipollini, champagne orange sauce  
AMISH CHICKEN yukon gold purée, shaved vegetables, chicken demi-glace  
STEAK FRITES marinated hangar, au poivre sauce, fries

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Choice of Dessert

(V) Vegan (VG) Vegetarian