



HORS D' OEUVRES

served family style

Potato Croquettes

celeriac & chive crème fraîche

Tarte Flambe

creme fraîche, applewood smoked bacon,
caramelized onions & gruyere

Imported Cheese Board

SOUPE/ SALADE

choice of

Three Onion Soup

gruyere gratin

Mixed Field Greens

tomatoes, caramelized onions, gouda,
sunflower seeds & champagne vinaigrette

LES PLATS

choice of

Steelhead Trout Almondine

green bean-mushroom confit & lemon caper sauce

10oz. New York Strip

bearnaise, asparagus & yukon gold mashed potatoes

Grilled Salmon

bacon-lentils, brussels sprouts & grain mustard crème fraîche

Chicken Soubise

sweet onion puree, shaved brussels sprouts,
roasted butternut squash & tarragon butter

Eggplant Napoleon

tomatoes, garden greens, chevre & balsamic reduction

LES DESSERT
served family style

Sampler

chocolate souffle roulade, nutella crepe
& maple mascarpone cheesecake