



HORS D' OEUVRES

served family style

Gruyere Gougeres

chive creme fraiche

Tarte Flambe

creme fraiche, 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

ENTRÉE

choice of

Grilled Strip Steak

potato dauphinoise, sauteed swiss chard & demi-glace

Marinated Salmon

confit fingerling potatoes, asparagus, fennel,
pickled red onion, herbed ricotta & tarragon oil drizzle

Eggplant Napoleon

eggplant, mixed greens, goat cheese, sun-dried tomato pistou,
mushroom duxelle & balsamic reduction

Coq au Vin

half chicken in a red wine sauce with carrots,
mushrooms, fingerling potato & sauteed yellow squash

LES DESSERT

served family style

Sampler

chocolate souffle roulade, nutella filled crepes
& mascarpone cheesecake

Pricing:

\$65.99 per person

All food and beverage prices are subject to a 13.18% sales tax, 11.18% liquor tax and a 20% gratuity.

Please note: Menu changes seasonally, so some items may vary slightly