

March 14th to March 22nd, 2018

-Lunch Specials-

Appetizers

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **18**

CHARCUTERIE: Garlic Sausage, Rosette de Lyon, Prosciutto Ham & Pork Rillettes - **16**

Effilochée of Marinated Cod, Remoulade of Celery Root & Fennel, Red Beet Vinaigrette - **14**

Fresh Green Asparagus Vinaigrette - **10**

Salade Irlandaise:Radicchio, Mache & Arugula, Carrot Julienne, Celery Branch, Haricots Vert,
Crumbled Stilton, Dried Cherries & Sherry Vinaigrette - **12**

Entrées

Wagyu Corned Beef Brisket, Leeks-Onions-Sauerkraut Fondue, Carrots & Potatoes,

Mustard-Horseradish Sauce - **25**

Catch of the Day: **Market Price**

Braised Beef Short Ribs Provençal, Tomato, Garlic, Fingerling Potatoes,

Pearl Onions & Lardons, Braising Jus - **25**

Vegetarian Dish of the Day - **21**

Savoy Cabbage, Jardinière of Asparagus, Carrots, Turnips & Leeks, Fingerling Potatoes, Horseradish & Chives Vinaigrette

2014 CHATEAU CADRANS DE LASSÈGUE, GRAND CRU ST. EMILION GLASS \$17 BOTTLE \$70

-Dinner Specials-

Appetizers

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **19**

CHARCUTERIE: Garlic Sausage, Rosette de Lyon, Prosciutto Ham & Pork Rillettes - **17**

Effilochée of Marinated Cod, Remoulade of Celery Root & Fennel, Red Beet Vinaigrette - **15**

Fresh Green Asparagus Vinaigrette - **11**

Salade Irlandaise:Radicchio, Mache & Arugula, Carrot Julienne, Celery Branch, Haricots Vert,
Crumbled Stilton, Dried Cherries & Sherry Vinaigrette - **13**

Entrées

Seared Halibut Filet, Mushrooms & Artichoke Medley, Baby Kale Salad, Warm Chives Vinaigrette - **33**

Braised Beef Short Ribs Provençal, Tomato, Garlic, Fingerling Potatoes,

Pearl Onions & Lardons, Braising Jus - **30**

Wagyu Corned Beef Brisket, Leeks-Onions-Sauerkraut Fondue, Carrots & Potatoes,

Mustard-Horseradish Sauce - **31**

Fricassée of Gulf Shrimp & Sea Scallops, Savoy Cabbage Fondue, Baby Carrots, Asparagus & Edamame,

Ginger-Shrimp Bisque - **35**

Vegetarian Dish of the Day - **23**

Savoy Cabbage, Jardinière of Asparagus, Carrots, Turnips & Leeks, Fingerling Potatoes, Horseradish & Chives Vinaigrette

2013 SAUTERNES : CHÂTEAU COUTET, BARSAC ~ GLASS \$20 ~ BOTTLE \$90