

November 10th to November 25th , 2017

-Lunch Specials-

Appetizers

Terrine of Moulard Duck Foie Gras au Cognac, Brioche Toast, Cassis Sauce - **17**

CHARCUTERIE: Garlic Sausage, Rosette de Lyon, Prosciutto Ham & House Cured Pork Tenderloin – **16**

Crab Meat Cocktail, Raddichio, Arugula Salad, Red Peppers, Hearts of Palm, Herb Vinaigrette- **13**

Endive, Mache & Frisée, Pink Grapefruit, Radish, Pine Nuts, Goat Cheese Crostini & Banyuls Vinaigrette - **11**

Entrées

Choucroute Alsacienne: Bratwurst, Garlic Sausage, Knockwurst, Smoked Pork Loin,
Pork Belly, Sauerkraut & Steamed Potatoes - **28**

Seared Arctic Char on Sautéed Spinach, Pearl Onions, Fingerling Potatoes, Port-Quince Butter Sauce - **23**

Braised Beef “Palleron” in Red Wine, Ragout of Fall Vegetables, Fresh Mushrooms - **21**

Sautéed Frog Legs Provençale, Wild Rice, Garlic Butter - **21**

Catch of the Day: **Market Price**

Vegetarian Dish of the Day -**19**

Grilled Radicchio, Roasted Butternut Squash, Broccolinis, Ragout of Fall Vegetables & Pumpkin Coulis

2013 ST. EMILION GRAND CRU CADRANS DE LASSÈGUE ~ GLASS \$17 ~ BOTTLE \$70

-Dinner Specials-

Appetizers

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

CHARCUTERIE: Garlic Sausage, Rosette de Lyon, Prosciutto Ham & House Cured Pork Tenderloin - **17**

Crab Meat Cocktail, Raddichio, Arugula Salad, Red Peppers, Hearts of Palm, Herb Vinaigrette- **13**

Endive, Mache & Frisée, Pink Grapefruit, Radish, Pine Nuts, Goat Cheese Crostini & Banyuls Vinaigrette - **12**

Entrées

Choucroute Alsacienne: Bratwurst, Garlic Sausage, Knockwurst, Smoked Pork Loin,
Pork Belly, Sauerkraut & Steamed Potatoes - **35**

Seared Arctic Char on Sautéed Spinach, Pearl Onions, Fingerling Potatoes, Port-Quince Butter Sauce - **32**

Braised Beef “Palleron” in Red Wine, Ragout of Fall Vegetables, Fresh Mushrooms - **31**

Fricassée of Gulf Shrimp & Sea Scallops, Roasted Cauliflower, Turnips & Lobster-Pumpkin Coulis - **35**

Vegetarian Dish of the Day - **23**

Grilled Radicchio, Roasted Butternut Squash, Broccolinis, Ragout of Fall Vegetables & Pumpkin Coulis

2013 ST. EMILION GRAND CRU CADRANS DE LASSÈGUE ~ GLASS \$17 ~ BOTTLE \$70