

February 29th, 2024

Classic French Cuisine

Appetixers:

Goat Cheese & Pears

(a goat cheese stuffed baked pear w/ honey and walnuts)

Chicken Roulade

(a stuffed chicken breast rolled in its own skin roasted & served over an English pea puree)

Cheese Board

(An assortment of double or triple creme cheeses and accompaniments)

Ontrees:

Dover Sole \$38

(a salt baked entire fish plated tableside served with Sauteed asparagus)

Duck à l'orange \$36

(roasted duck breast w/ bigarade sauce and duck fat pomms puree)

Beef Bourguignon \$34

(a braised beef cheek stew)

Desserts:

White Chocolate Bread Pudding Brie Souffle