Exploration of French Cuisine

February 25th, 2021

Appetizer

(choose 1)

Tarte Auvergne

Wood-fired, herb-crusted pastry topped with sautéed ground veal, bacon lardon, caramelized onion and sauce supreme.

Rillette

Slow-cooked pork and poultry, shredded and seasoned, traditionally placed in a croc with strained fat to preserve. Here we serve it in a container, topped with beefy-butter ready to spread on toasted baguette with a side of fruit chutney.

Soup

(choose 1)

Consommé Julienne

Double strength fortified broth of chicken and beef and garnished with aromatic vegetables.

Purée de Ciboure

Yukon Gold potato and white bean soup; enhanced with "rouille" of garlic saffron olive oil drizzle.

Salad

Melange Salade Verte et Fromage

Fragrant regional cheese, fresh & tender greens, shaved root vegetables and Dijon Mustard vinaigrette.

Entrée

(choose 1)

Suprême de Volaille Chasseur

Sautéed breast of chicken with mushrooms and onions; flamed with brandy & white wine; topped with a sauce of concassé tomatoes, tarragon, parsley and chicken glacé.

Filet de Saumon Grille aux Lentilles vin Rouge

Grilled boneless salmon fillet served over red wine infused braised green lentils; garnished with classic vegetable julienne and herbed oils.

Gasonade

Oven-braised leg of lamb seasoned with garlic and anchovies; served with roasted vegetables, pan jus and barley.

Desserts

(choose 1)

Sacher Torte

Profiteroles

Caramel Flan

$20/meal

(plus tax and gratuity)

Dinner takeout will be available for pickup between 4:30-6:30