VDC Friday Favorites

French Classics

January 28th, 2022

Appetizer

(choose 1)

Coquilles St. Jacques
Broiled sea scallops in white wine with cream and gruyere.

Tarte Aux Oignons
French onion tart.

Soup

Vichyssoise
(chilled)
Potatoes and leeks pureed with cream and chicken stock.

Salad

Frisee Aux Lardons
Frisee topped with pancetta and a poached egg and served with a vinaigrette.

Entrees

(choose 1)

Canard à l'Orange
Roasted breast of duck topped with orange duck jus and served with French green beans.

Blanquette De Veau au Champignons et Carottes
Rich white veal stew with wild mushrooms and carrots.

Cuisses de Grenouille a la Provençale
Sautéed frog legs served with tomato concasse and parsley.

Steak Frites Au Poivre
Peppercorn crusted New York steak served with fries and topped with a brandy cream sauce.

Dessert

(choose 1)

Crème Brulee

Chocolate Decadence

$37.95 / meal
(plus tax and gratuity)