France

Amuse Bouche

Mini Croque Monsieur

Buttery Puff Pastry / Savory Ham / Creamy Gruyere Cheese (D, E)

Appetizer *(select 1)*

Mini Quiche Lorraine

Crispy Crust / Creamy egg Mixture / Melty Cheese / Crispy Bacon / Chives (D, E)

Seine Oyster Cloud

Chilled Brittany Oyster / Fresh Green Apple Mignonette Granita / Horseradish Crème Fraiche (D, SF)

Soup *(select 1)*

French Onion

Rich Beef Broth / Caramelized Onions / Homemade Croutons / Gruyere Cheese (D)

Provençal Seafood

Garlic / Saffron / Seafood / Vegetable / Shrimp Crisps (D, SF)

Salad *(select 1)*

Pear Salad

Arugula / Thinly Sliced Red Onion / Pear Slices / Dried Cranberries / Goat Cheese / Toasted Pecans / Balsamic Vinaigrette (D, N)

Market Riviera Salad

Butterhead / Heirloom Tomatoes / Charred Peach / Chèvre Mousse / Lavender Honey Vinaigrette (D)

Intermezzo

Lemon Basil Sorbet

Fresh Sparkling Water / Lemon / Basil (D)

Entrée *(select 1)*

Coq au Vin

Roasted Chicken / Bacon / Vegetables / White Wine Risotto / Green Beans Almandine / Red Wine Sauce (D, N)

Blanquette de Veau

Veal and vegetable stew | potato au gratin (D)

Sole Meuniere

Pan Seared Sole / Lemon Butter Sauce / Ratatouille / Garlic Mashed Potatoes (D, SF)

Duck Magret

Duck Breast / Lentil Ragout / Blackberry Gastrique / Crispy Parsnip Ribbons (GF)

D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SA- Sesame Seeds, SF-Shellfish, V-Vegetarian, VG-Vegan

Menu subject to change to ensure the freshest ingredients possible

$39.95 / meal plus tax and service charge