

RESTAUR ANT WEE

AUGUST 28 - SEPTEMBER 3

HORS D'OEUVRE

Salade Lyonnaise*

Frisée, Bacon Lardons, Croutons, Poached Egg, Red Wine Vinaigrette

Soupe Du Jour

French Onion, Gruyère, Baguette Crouton

ENTRÉE

Croque Madame

Baked Brioche, Black Forest Ham, Bechamel, Gruyere, Sunny Side-Up Egg

Filet De Saumon Rôti* &

Pan-Roasted Salmon, Ratatouille, Remoulade, Cucumber-Sorrel Salad

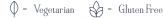
LE DESSERT

Devil in Ganache

Devil's Food Cake, Chocolate Ganache







Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw. Consuming raw or undercooked meat seafood or eaas may increase risk of foodborne illness, especially if you have certain medical conditions



RESTAUR ANT WE

AUGUST 28 - SEPTEMBER 3 | DINNER, \$40 PER GUEST

HORS D'OEUVRE

Salade Lyonnaise*

Frisée, Bacon Lardons, Croutons, Poached Egg, Red Wine Vinaigrette

Soupe Du Jour

French Onion, Gruyère, Baguette Crouton

CHOOSE ONE

Croque Madame

Baked Brioche, Black Forest Ham, Bechamel, Gruyere, Sunny Side-Up Egg

Filet De Saumon Rôti*

Pan-Roasted Salmon, Ratatouille, Remoulade, Cucumber-Sorrel Salad

Côtes De Porc*

Roasted Pork Chop, Sauce Charcuterie, New Potatoes

LE DESSERT

Devil in Ganache

Devil's Food Cake, Chocolate Ganache







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