

· BISTRO ·
DU JOUR

RESTAURANT WEEK

AUGUST 28 - SEPTEMBER 3 | LUNCH, \$25 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade Lyonnaise*

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

Soupe Du Jour

French Onion, Gruyère, Baguette Crouton

ENTRÉE

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

LE DESSERT

Devil in Ganache ♦

Devil's Food Cake, Chocolate Ganache



Vegan



= Vegetarian



= Gluten Free

Please Notify Us Of Any Allergies

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

· B I S T R O ·
DU JOUR

RESTAURANT WEEK

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

HORS D'OEUVRE

CHOOSE ONE

Salade Lyonnaise*

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

Soupe Du Jour

French Onion, Gruyère, Baguette Crouton

ENTRÉE

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



Vegan



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