

· B I S T R O ·
DU JOUR

RESTAURANT WEEK

LUNCH & BRUNCH \$25 PER GUEST

JANUARY 15 - 21

HORS D'OEUVRE

CHOOSE ONE

Salade Verte ♡ ♣

Avocado, Grapefruit, Radish, Fennel,
Red Wine Vinaigrette

Soupe À L'Oignon

French Onion Soup, Gruyère, Baguette Crouton

ENTRÉE

CHOOSE ONE

Coq Au Vin ♣

Braised Chicken Legs, Bacon Lardons,
Mushrooms, Pearl Onions, Mashed Potatoes

Filet De Saumon Rôti * ♣

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

LE DESSERT

Cheesecake Du Jour ♠

Fresh Berries



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

· BISTRO ·
DU JOUR

RESTAURANT WEEK

JANUARY 15 - 21 | DINNER, \$40 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade Verte ♡ 🌿

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Soupe À L'Oignon

French Onion Soup, Gruyère, Baguette Crouton

ENTRÉE

CHOOSE ONE

Coq Au Vin 🌿

Braised Chicken Legs, Bacon Lardons,
Mushrooms, Pearl Onions, Mashed Potatoes

Filet De Saumon Rôti * 🌿

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

Blanquette de Veau

Creamy Veal Stew, Baby Carrots,
Fingerling Potatoes, Grilled Baguette

LE DESSERT

Cheesecake Du Jour ♠

Fresh Berries



Vegan



= Vegetarian



= Gluten Free

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