

· BISTRO ·  
**DU JOUR**

# RESTAURANT WEEK

LUNCH & BRUNCH \$25 PER GUEST

JANUARY 15 - 28

## 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

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## RESTAURANT WEEK

JANUARY 15 - 28 | 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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