

BISTRO  
DU JOUR

# RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

## HORS D'OEUVRE

CHOOSE ONE

Soupe Aux Champignons ☐

Mushroom Soup, Toasted Gruyère Crostini

Salade Verte ♡♣

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Oeufs Mimosas ♣

Caviar, Crispy Prosciutto, Horseradish

## ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Sandwich Au Petit Dejeuner

Warm Croissant, Scrambled Eggs, Bacon, Gruyère, Tarragon, Chives

Croque Madame\*

Baked Brioche, Black Forest Ham, Sunny-Side Up Egg, Béchamel, Gruyère

## LE DESSERT

CHOOSE ONE

Flourless Chocolate Torte ♣

Basque Cheesecake



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

LUNCH | \$35 PER GUEST

## HORS D'OEUVRE

CHOOSE ONE

Soupe Aux Champignons ☐

Mushroom Soup, Toasted Gruyère Crostini

Salade Verte ♡🌿

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Oeufs Mimosas 🌿

Caviar, Crispy Prosciutto, Horseradish

## ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Jambon-Beurre

Black Forest Ham, Gruyère Cheese, Cornichons, Grain Mustard

Filet De Saumon Rôti\* 🌿

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

## LE DESSERT

CHOOSE ONE

Flourless Chocolate Torte 🌿

Basque Cheesecake



Vegan



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# RESTAURANT WEEK

DINNER | \$40 PER GUEST

## HORS D'OEUVRE

CHOOSE ONE

Soupe Aux Champignons ☐

Mushroom Soup, Toasted Gruyère Crostini

Salade Verte ♡ ♣

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Crevettes Au Beurre ♣

Roasted Prawns, Garlic-Herb Butter

## ENTRÉE

CHOOSE ONE

Filet De Saumon Rôti\* ♣

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

Boeuf Bourguignon ♣

Braised Beef Stew, Mashed Potatoes, Baby Carrots, Pearl Onions

Coq Au Vin ♣

Braised Chicken Legs, Bacon Lardons, Mushrooms,

Pearl Onions, Mashed Potatoes

## LE DESSERT

CHOOSE ONE

Flourless Chocolate Torte ♣

Basque Cheesecake



Vegan



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## VINS

WINES BY THE BOTTLE

### SPARKLING

Prosecco **Scarpetta** 36.00  
2022, Friuli-Venezia Giulia, IT

### WHITE

Sauvignon Blanc **Château Haut Maurin** 38.00  
2023, Bordeaux, FR

### ROSÉ

Cinsault Blend **Pas De L'Escalette 'Ze Rozé'**, 38.00  
2022, Languedoc, FR

### RED

Grenache/Syrah **Château Pesquié** 52.00  
2021, Rhône, FR