

· BISTRO ·
DU JOUR

RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade De Laitue

Gem Lettuce, Butter-Fried Breadcrumbs,
Shaved Mimolette Cheese, Anchovy-Herb Dressing

Huîtres Gratinées

Blue Point Oysters, Mornay, Breadcrumbs

ENTRÉE

CHOOSE ONE

Sandwich Au Fromage Grillé ☐

Onion Jam, Brie Cheese, French Boule, Greens

Pain Perdu ☐

Brioche French Toast, Peaches, Crème Fraîche, Maple Syrup,
Candied Walnuts

Bucatini Aux Champignons Sauvages ☐

Wild Mushroom Ragout, Shaved Ossau-Iraty Cheese

Filet De Saumon Rôti* 🌿

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

LE DESSERT ☐

CHOOSE ONE

Île Flottante 🌿

Meringue, Caramel Sauce, Roasted Almonds

Gâteau Au Chocolat 🌿

Warm Valrhona Chocolate Cake, Candied Orange

🌱 = Plant-Based ☐ = 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



RESTAURANT WEEK

LUNCH | \$35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade De Laitue

Gem Lettuce, Butter-Fried Breadcrumbs,
Shaved Mimolette Cheese, Anchovy-Herb Dressing

Huitres Gratinées

Blue Point Oysters, Mornay, Breadcrumbs

ENTRÉE

CHOOSE ONE

Sandwich Au Fromage Grillé ☐

Onion Jam, Brie Cheese, French Boule, Greens

Bucatini Aux Champignons Sauvages ☐

Wild Mushroom Ragout, Shaved Ossau-Iraty Cheese

Filet De Saumon Rôti* ♣

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

LE DESSERT ☐

CHOOSE ONE

Île Flottante ♣

Meringue, Caramel Sauce, Roasted Almonds

Gâteau Au Chocolat ♣

Warm Valrhona Chocolate Cake, Candied Orange



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RESTAURANT WEEK

DINNER | \$55 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade De Betteraves

Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert Blue Cheese, Walnut Vinaigrette

Salade De Laitue

Gem Lettuce, Butter-Fried Breadcrumbs,
Shaved Mimolette Cheese, Anchovy-Herb Dressing

Huîtres Gratinées

Blue Point Oysters, Mornay, Breadcrumbs

ENTRÉE

CHOOSE ONE

Daurade Poêlée

Seared Sea Bream, Sautéed Fingerling Potato, Confit Leeks, Mustard

Boudin Blanc

Potato Purée, Celery Root, Caramelized Apples, , Poached Raisins, Brown Butter

Gnocchi Parisienne

Asparagus, Pea Broth, Beechwood Mushrooms, Pleasant Ridge Cheese

LE DESSERT

CHOOSE ONE

Île Flottante

Meringue, Caramel Sauce, Roasted Almonds

Gâteau Au Chocolat

Warm Valrhona Chocolate Cake, Candied Orange



= Plant-Based



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BISTRO
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VINS

WINES BY THE BOTTLE

S P A R K L I N G

Nature **Jacques Lassaigne** 88.00
'Vignes de Montgueux', Aube

W H I T E

Txacoli Txomin **Etzaniz** 38.00
Basque Country, SP

Sauvignon Blanc **Illumination** 72.00
Napa & Sonoma Counties, CA

R O S É

Grenache/Barbera/Counoise **Matthiasson** 46.00
California

R E D

Gamay **Pierre-Marie Chermette** "Poncié" 46.00
Beaujolais, Burgundy, FR

Merlot/Cabernet Franc **Château Falfas** 48.00
Bordeaux, FR