



RESTAURANT WEEK

BRUNCH | \$35 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

Quiche Du Jour

Mixed Greens

Sandwich Au Poulet Grillé Et Crème de Brie

Grilled Chicken Breast, Brie Spread, Bacon,

Lettuce, Tomato, Naan Bread

Pain Perdu ♠

Brioche French Toast, Peaches, Crème Fraîche,

Maple Syrup, Candied Walnuts

Filet De Saumon Rôti* ♣

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

LE DESSERT

Crème Brûlée ♠♣

Caramelized Vanilla Custard, Berries



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 Verte ♡🌿

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Velouté De Courge Butternut ♧🌿

Roasted Butternut Squash Soup, Creme Fraiche,
Fried Sage, Roasted Pumpkin Seeds

Rillettes De Canard Et Porc

Chef's Duck & Pork Rillettes, Dijon Mustard, Cornichons, Grilled Country Bread

ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Sandwich Au Poulet Grillé Et Crème de Brie

Grilled Chicken Breast, Brie Spread, Bacon,
Lettuce, Tomato, Naan Bread

Filet De Saumon Rôti*🌿

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

LE DESSERT ♧

CHOOSE ONE

Gâteau Au Chocolat 🌿

Warm Valrhona Chocolate Cake, Candied Orange

Clafouti Aux Cerises

Warm Cherry Custard

♡ 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

BISTRO
DU JOUR

RESTAURANT WEEK

DINNER | \$55 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade Verte ♡🌿

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Velouté De Courge Butternut ♧🌿

Roasted Butternut Squash Soup, Creme Fraiche,
Fried Sage, Roasted Pumpkin Seeds

Rillettes De Canard Et Porc

Chef's Duck & Pork Rillettes, Dijon Mustard, Cornichons, Grilled Country Bread

ENTRÉE

CHOOSE ONE

Magrets De Canard Au Poivre Vert*

Duck Breast, Duck Confit Hash, Parsnip Purée, Green Peppercorn Sauce

Gnocchi Parisienne ♧

Asparagus, Pea Broth, Beechwood Mushrooms, Pleasant Ridge Cheese

Loup de Mer à la Plancha, Poireaux Rôtis

Crispy Skin Branzino, Roasted Leek, Oregano Vinaigrette

LE DESSERT ♧

CHOOSE ONE

Gâteau Au Chocolat 🌿

Warm Valrhona Chocolate Cake, Candied Orange

Clafouti Aux Cerises

Warm Cherry Custard

♡ 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