BISTRO DU JOUR

RESTAURANT WEEK

BRUNCH | $35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Velouté De Courge Butternut

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

Salade Verte

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Oeufs Mimosa

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

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

LUNCH | $35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Velouté De Courge Butternut

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

Salade Verte

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Oeufs Mimosa

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

Plant-Based = Vegetarian = Gluten Free

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BISTRO

DU JOUR

RESTAURANT WEEK

DINNER | $40 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Velouté De Courge Butternut

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

Salade De Betteraves

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

Plant-Based = Vegetarian = Gluten Free

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