

BISTRO
DU JOUR



BRUNCH & LUNCH | \$25 PER GUEST

HORS D'OEUVRE
CHOICE OF

Soupe À L'Oignon

French Onion Soup, Gruyère, Baguette Crouton

Salade Verte ♡🌿

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

ENTRÉE
CHOICE OF

Quiche Du Jour

Mixed Greens

Burger Américain

Double Patty, American Cheese, Special Sauce, French Fries

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

BISTRO
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DINNER | \$50 PER GUEST

HORS D'OEUVRE
CHOICE OF

Huîtres Rockefeller

Local Chesapeake Oysters, Pernod Butter,
Watercress, Parmesan Breadcrumbs

Rillettes De Truite Fumée

Smoked Trout, Crème Fraîche, Fresh Herbs, Capers Berries,
Toasted Baguette

ENTRÉE
CHOICE OF

Guisse De Canard Confit 🌱

Duck Confit, Three Sisters Succotash, Balsamic Glaze, Watercress Salad

Vivaneau Rouge Aux Épices Cajun 🌱

Cajun-Spiced Red Snapper, Vegetable Quinoa,
Caper-Lemon Brown Butter Sauce

LE DESSERT

Tatin Aux Pêches De Virginie 🌱

Caramelized Virginia Peaches, Buttery Crust

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