



RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Soupe Froide A L'Avocat Et Concombre ♦

Chilled Avocado-Cucumber Soup, Mint, Brioche Croutons

Salade De Tomate Et Pêche Grillée ♦ ♻

Heirloom Tomato, Grilled Peach, Arugula, Feta,

Lemon Vinaigrette, Balsamic Glaze

Pâté De Campagne

Duck & Pork Terrine, Cornichons, Dijon, Grilled Baguette

ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Sandwich Au Poulet Grillé

Grilled Chicken, Bacon, Brie, Bibb, Ciabatta

Tartine A L'Avocat* ♦

Toasted Croissant, Avocado, Poached Egg, Arugula

Pickled Shallots, Parmesan

LE DESSERT ♦

CHOOSE ONE

Clafoutis Aux Myrtilles

Baked Custard, Blueberries

Pêche Melba ♻

Roasted Peaches, Vanilla Bean Ice Cream, Whipped Cream,

Raspberry Sauce, Almonds

♻ = 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

Soupe Froide A L'Avocat Et Concombre ☐

Chilled Avocado-Cucumber Soup, Mint, Brioche Croutons

Salade De Tomate Et Pêche Grillée ☐☐

Heirloom Tomato, Grilled Peach, Arugula, Feta, Lemon Vinaigrette, Balsamic Glaze

Pâté De Campagne

Duck & Pork Terrine, Cornichons, Dijon, Grilled Baguette

ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Filet De Saumon Rôti*☐

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

Sandwich De Poulet Grillé

Grilled Chicken, Bacon, Brie, Bibb, Ciabatta

Paillard De Poulet ☐

Herb-Marinated Chicken, Mixed Greens

LE DESSERT ☐

CHOOSE ONE

Clafoutis Aux Myrtilles

Baked Custard, Blueberries

Pêche Melba ☐

Roasted Peaches, Vanilla Bean Ice Cream, Whipped Cream,

Raspberry Sauce, Almonds



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RESTAURANT WEEK

DINNER | \$55 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Soupe Froide A L'Avocat Et Concombre ☐

Chilled Avocado-Cucumber Soup, Mint, Brioche Croutons

Salade De Tomate Et Pêche Grillée ☐🌿

Heirloom Tomato, Grilled Peach, Arugula, Feta,

Lemon Vinaigrette, Balsamic Glaze

Pâté De Campagne

Duck & Pork Terrine, Cornichons, Dijon, Grilled Baguette

ENTRÉE

CHOOSE ONE

Côte De Porc Marinée Au Jus de Pomme* 🌿

Apple-Brined Pork Chop, Braised Cabbage, Honey-Thyme Caramelized Apples

Bar De Mediteranée 🌿

Pan-Seared Sea Bass, Braised Fennel, Fingerling Potatoes, Oven-Roasted Tomatoes,

Olives, Blood Orange Vinaigrette

Pâte Campanelle ☐

Truffle-Infused Campanelle Pasta, Parmesan Cream, Spinach,

Sun-Dried Tomatoes, Mushrooms

LE DESSERT ☐

CHOOSE ONE

Clafoutis Aux Myrtilles

Baked Custard, Blueberries

Pêche Melba 🌿

Roasted Peaches, Vanilla Bean Ice Cream, Whipped Cream,

Raspberry Sauce, Almonds



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