



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

ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

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 ◊

CHOOSE ONE

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



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

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

Chocolate Torte 🌿

Basque Cheesecake

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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

Salade Verte ♡🌿

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

ENTRÉE

CHOOSE ONE

Filet De Saumon Rôti*🌿

Pan-Roasted Salmon, Ratatouille,

Cucumber-Sorrel Salad, Remoulade

Coq Au Vin 🌿

Braised Chicken Legs, Bacon Lardons, Mushrooms,

Pearl Onions, Mashed Potatoes

Gnocchi Parisienne ♡

Asparagus, Pea Broth, Beechwood Mushrooms, Pleasant Ridge Cheese

LE DESSERT ♡

CHOOSE ONE

Chocolate Torte 🌿

Basque Cheesecake



= Plant-Based



= Vegetarian



= Gluten Free

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