

Restaurant Week

May 19th – 28th

First Course Choice of:

Onion Soup with Gruyere

Gerard Bertand Cremant di Limoux Brut – France

Or

Foie Gras Torchon with Brioche

Domaine bru-Bache Jurancon – France

Or

Salad of Smoked Salmon with Brioche

Santiago Ruiz Albarino – Spain

Or

Cassoulet of Mushrooms with Port Sauce

Luisa Friulano – Italy

Second Course Choice of:

Duck Confit Cassoulet

Justin Giradin Bourgogne Rouge - France

Or

Vegetable Tart in Pastry with Lemon Sauce

Poe Rose – California

Or

Fish of the Day with Fines Herbs

Justin Giradin Bourgogne Blanc – France

Or

Wood Oven Roasted Portobello Chicken Breast and Arugula Salad

Vivanco Tempranillo – Spain

Or

Hanger Steak with Gratin of Potatoes,
Shallots and Red Wine Sauce

Napa Cellars Cabernet Sauvignon – Napa Valley

Third Course Choice of:

Nougat Glace

Rosa Regale Brachetto d'Acqui

Or

Apple Galette with Caramel Sauce

La Spinetta Moscato d'Asti – Italy

Or

Assortment of Cheeses

Domaine La Tour Vielle Banyuls Reserva – France

\$44 per person

tax and gratuity additional

***Wine Pairings Additional \$20**