



Menu I



choice of

Soupe du Jour

Salade de Laitue

butter lettuce, tarragon vinaigrette



choice of

Coq au Vin

burgundy-style braised chicken, bacon, baby carrots, pearl onions

Truite aux Amandes

pan-roasted Idaho trout, brown butter, almonds, sautéed fingerling potatoes

L'Onglet à l'Échalote

hanger steak, mashed potato, green beans, red wine shallot sauce



choice of

Opera Cake

Hazelnut, chocolate and espresso mousse

Profiteroles

*Fifty Five Dollars per person, plus tax and gratuity
Includes complimentary valet parking.*



Menu II



choice of

Soupe à l'Oignon

caramelized sweet onion, aged gruyère

Salade au Lardon

frisée salad, crispy bacon, soft poached egg, Dijon vinaigrette

Shrimp Cocktail



choice of

Coq au Vin

burgundy-style braised chicken, bacon, baby carrots, pearl onions

Petit Steak Frites

filet mignon, french fries, green peppercorn or béarnaise

Saumon Sauce Champagne

pan-roasted pacific salmon, bean medley, champagne sauce

Confit de Canard

crispy duck confit, lyonnaise potato, red wine sauce



choice of

Crepes Suzette

Tarte Tatin

*Sixty Five Dollars per person, plus tax and gratuity
Includes complimentary valet parking.*



Menu III

for the table

Saumon Fumé & Les Fromages
platter of smoked salmon and cheese selections



choice of

Soupe à l'Oignon
caramelized sweet onion, aged gruyère

Salade de Laitue
butter lettuce, tarragon vinaigrette

Escargots
snails baked in garlic and parsley butter



choice of

Coq au Vin
burgundy-style braised chicken, bacon, baby carrots, pearl onions

Steak au Poivre
filet mignon, black peppercorn crust, cognac cream sauce, french fries

Saumon Sauce Champagne
pan-roasted pacific salmon, bean medley, champagne sauce

Carre d'Agneau en Persillade
sonoma rack of lamb, garlic bread crumbs, fresh herbs, dijon mustard, lamb au jus



choice of

Crème Brûlée
Profiteroles

*Seventy Five Dollars per person, plus tax and gratuity
Includes complimentary valet parking.*