

MENU ONE



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

Forty-Eight Dollars per person, plus tax and gratuity

MENU TWO



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

Fifty-Eight Dollars per person, plus tax and gratuity

MENU THREE

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

Sixty-Eight Dollars per person, plus tax and gratuity