

BISTRO
DU JOUR

RESTAURANT WEEK

BRUNCH | \$35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade Verte ♡♣

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Soupe À L'Oignon

French Onion Soup, Gruyère, Baguette Crouton

ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Jambon-Beurre

Black Forest Ham, Gruyère Cheese, Cornichons, Grain Mustard

Pain Perdu ♠

Brioche French Toast, Blueberry Compote, Chantilly Cream

Filet De Saumon Rôti* ♣

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

LE DESSERT

Crème Brûlée ♠♣

Caramelized Vanilla Custard, Berries



Vegan



= 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
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RESTAURANT WEEK

LUNCH | \$35 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade Verte ♡🌿

Avocado, Grapefruit, Radish, Fennel, Red Wine Vinaigrette

Soupe Aux Champignons ♠

Mushroom Soup, Toasted Gruyère Crostini

Galette De Crabe

Petite Crab Cake, Arugula, Remoulade

ENTRÉE

CHOOSE ONE

Quiche Du Jour

Mixed Greens

Jambon-Beurre

Black Forest Ham, Gruyère Cheese, Cornichons, Grain Mustard

Flétan Poêlé ♡

Seared Halibut, Shaved Brussels Sprouts, Brown Butter Beurre Blanc

LE DESSERT ♠

CHOOSE ONE

Gâteau Au Chocolat 🌿

Warm Valrhona Chocolate Cake, Candied Orange

Clafouti Aux Cerises

Warm Cherry Custard

♡ Vegan ♠ = Vegetarian 🌿 = Gluten Free

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BISTRO
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RESTAURANT WEEK

DINNER | \$55 PER GUEST

HORS D'OEUVRE

CHOOSE ONE

Salade De Betteraves

Roasted & Pickled Beets, Walnuts,
Fourme D'Ambert Blue Cheese, Walnut Vinaigrette

Soupe Aux Champignons

Mushroom Soup, Toasted Gruyère Crostini

Galette de Crabe

Petite Crab Cake, Arugula, Remoulade

ENTRÉE

CHOOSE ONE

Magrets De Canard Au Poivre Vert*

Duck Breast, Duck Confit Hash, Parsnip Purée, Green Peppercorn Sauce

Gnocchi Parisienne

Asparagus, Pea Broth, Beechwood Mushrooms, Pleasant Ridge Cheese

Flétan Poêlé

Seared Halibut, Shaved Brussels Sprouts, Brown Butter Beurre Blanc

LE DESSERT

CHOOSE ONE

Gâteau Au Chocolat

Warm Valrhona Chocolate Cake, Candied Orange

Clafouti Aux Cerises

Warm Cherry Custard



Vegan



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VINS

WINES BY THE BOTTLE

SPARKLING

Cap Classique **Graham Beck** 42.00
NV, Western Cape, ZA

WHITE

Sylvaner/Pinot/Riesling **Albert Boxler** 46.00
'Edelzwicker' 2020, Alsace, FR

Sauvignon Blanc **Illumination** 72.00
2022, Napa & Sonoma Counties, CA

ROSÉ

Grenache / Clairette / Syrah **Château de Trinquedel** 42.00
2022, Tavel, Rhône, FR

RED

Pinot Noir **Bouchard Père & Fils** 'Reserve' 52.00
2020, Burgundy, FR

Malbec **Catena Zapata** 'La Consulta' 48.00
2021, Mendoza, AR