



Restaurant Week 2017

FIRST COURSE

Salade Verte

Mixed Lettuces, Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons
wine suggestion: Vattan "Cuvée Calcaire" Sancerre, Loire \$15

Chicken Liver & Foie Gras Custard

Toast Points

wine suggestion: Emile Beyer "Tradition" Pinot Gris, Alsace \$15

Heirloom Tomato and Mozzarella Flatbread

wine suggestion: Domaine de la Verrière Rosé, Ventoux, Rhone \$12

INTERMEZZO

Citrus Sorbet

THIRD COURSE

Trout Meunière Amandine

Marcona Almonds, Haricots Verts

wine suggestion: Arndorfer Grüner Veltliner, Strasser Weinberge, Kamptal, Austria \$15

Coq au Vin

Red Wine and Bacon Braised Chicken, Potato Purée

wine suggestion: Cancilla Cellars Pinot Noir Willamette Valley, Oregon \$14

Steak Frites

Seared Sliced Beef Steak, Bordelaise Sauce, Pommes Frites

wine suggestion: Fattoria San Lorenzo "Burello" Rosso Piceno, Le Marche, Italy \$16

Three Courses Prix-Fixe . . . \$29.17

Suggested Wine Pairings are Additional - Priced by the glass