



Bastille Day Menu 2018

Monday, July 9th ~ Saturday, July 14th

Three Courses Prix-Fixe...\$36.50

FIRST COURSE

Table 3 Mixed Greens

Mixed Lettuces, Fresh Herbs, Lemon Balsamic Vinaigrette, Croutons

wine suggestion: Vattan Sancerre, Loire \$15

Vichyssoise

Creamy Chilled Potato-Leek Soup

wine suggestion: William Fevre "Champs Royaux", Chablis, Burgundy \$16

SECOND COURSE

Pork Rillettes

Toast, Pickles, Mustard

wine suggestion: Pierre Sparr Brut Rosé Cremant d' Alsace \$14

Crispy Goat Cheese with Fig Purée

wine suggestion: Emile Beyer Pinot Gris, Alsace \$12

Lemon Sorbet

wine suggestion: Kruger Rumpf Riesling \$14

THIRD COURSE

Cod a la Provençale

Herbed White Wine Tomato Broth, Rouille

wine suggestion: Domaine des Blaïs, Rose \$12

Coq au Vin

Red Wine and Bacon Braised Chicken, Potato Purée

wine suggestion: Domaine LeJeune "Les Grandes Carelles", Burgundy \$16

Steak Frites

Bordelaise

wine suggestion: Cheateau La Caze Bellevue, Saint Emilion, Bordeaux \$16

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Suggested Wine Pairings are Additional—Priced by the glass