

Bastille Day Menu 2018

Monday, July 9th ~ Saturday, July 14th

Lunch

FIRST COURSE

Table 3 Mixed Greens

Lemon Balsamic Vinaigrette, Croutons

Vichyssoise

Creamy Chilled Potato-Leek Soup

Pork Rillettes

Toast, Cornichons, Whole Grain Mustard

ENTRÉE COURSE

Cod a la Provençale

Herbed White Wine Tomato Broth, Rouille

Coq au Vin

Red Wine and Bacon Braised Chicken, Potato Purée

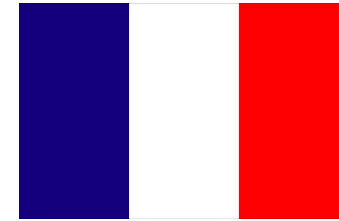
Quiche Lorraine

Bacon & Gruyere Cheese Quiche with Baby Greens

Two Courses Prix-Fixe...\$22



NASHVILLE



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