



**January 8-24, 2021**

Dinner Menu

\$45.00

**Course 1**

*\*choose one\**

Soup de Jour  
*Soup of the day*

French Onion Soup

Salade Recolte

*Butter Lettuce, Point Reyes Blue Cheese, Mixed Nuts, Sliced Apples & Pears with Dijon Vinaigrette*

**Course 2**

*\*choose one\**

Oeufs Mimosa

*Deviled Eggs with Capers, Cornichons, & Crispy Prosciutto*

Gravlox

*House Cured Salmon, Shallots, Egg Brunoise, Lilliput Capers, Creme Fraiche, & Grilled Rye Toast*

**Course 3**

*\*choose one\**

Coq Au Vin

*Half Braised Mary's Organic Chicken served with Carrots, Mushrooms, Lardons, & Mashed Potatoes with a Red Wine Herb Reduction*

Salmon Provencal

*Seared Salmon Filet over Seasonal Risotto*

Rigatoni Pasta

*House Made Rigatoni Pasta with Ratatouille Sauce*

**Dessert for additional \$5**

Apple Tarte

Caramel de Creme