



**January 8-24, 2021**

Dinner Menu

\$45.00

**Course 1**

*\*choose one\**

Soupe de Carotte et Gingembre  
*Puree of Carrot and Ginger, Creme Fraiche*

French Onion Soup  
*Carmalized onions, Beef Stock, Crouton, Gruyere*

Salade Recolte  
*Mixed Greens, Chevre, Carrot, Beets, Shaved Fennel & Pomegranate seeds with Dijon Vinaigrette*

**Course 2**

*\*choose one\**

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

Pate de Foie de Canard  
*Duck liver Mousse, Sweet Sauteurne Gelee, Cornichons and Frissee, Grilled Toasts*

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

**Course 3**

*\*choose one\**

Cassoulet de Confit de Canard  
*Cured Duck Leg & Pork Belly, House made Garlic Sausage, Local Organic Tarbais Beans, Mirepoix*

Salmon Provencal  
*Seared Salmon Filet, Sweet Potato Gratin, Broccoli Rabe*

Chauffleur Grillee  
*Grilled Heart of Cauliflower, Pistachio and Nicoise Olive Relish, Smoked Mount Vesuvius Tomatoes, Organic Red Quinoa*

**Dessert for additional \$5**

Apple Tarte

Caramel de Creme