



DINE DOWNTOWN 2023

THIS THREE COURSE MENU IS PRESENTED AT \$45 PER PERSON
PLEASE MAKE YOUR SELECTION FROM EACH SECTION

POUR COMMENCER

SOUPE À L'OIGNON GRATINÉE

Caramelized Onion, Beef Stock, Croûton, Gruyère

SALADE CŒUR DE LAITUE

Butter Lettuces, Radish, Fines Herbs, Vinaigrette

BRANDADE DE SAUMON

Potato Pureé, Shredded Salmon, Bread Crumbs

PATÉ DE FOIE DE CANARD

Duck Liver Mousse, Sweet Gelee, Mustard, Toasts

PLATS PRINCIPAUX

GIGOT D'AGNEAU

Braised Lamb Shank, Tomato, Onion, Red Wine
& Bay, White Polenta

TRUITE AUX RISOTTO

Seared Mt. Lassen Trout, Risotto, Bell Pepper
Coulis, Fennel, Orange & Capers

GNOCCHI A LA CRÈME TORNADE

Housemade Sweet Potato Gnocchi, Pine Nuts,
Grana, Black Truffle, Smoked Sunchoke Crema

CASSOULET AU CONFIT DE CANARD

Duck Leg Confit, Garlic Sausage Toulouse Style,
Mirepoix, Local Heirloom Tarbais Beans

DESSERT

ENTREMET CHOCOLATE

Layered Chocolate Mousse

BABA AU RHUM

Sponge Cake, Rum Syrup, Chantilly



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