

ÀVERT



\$48 Per Guest

FIRST COURSE

choice of one

Croquettes *ham, mornay, dijon crema*

Escargot *ricard parsley butter*

Mussels *saffron citrus*

Romaine Salad *fines herbes dressing, herb bread crumb, radish*

SECOND COURSE

choice of one

Chicken *mustard veloute, spinach, pickled mustard seed*

Salmon *"vichyssoise", smoked parmesan, spring vegetables*

Artichoke (V) *chermoula risotto, asparagus, english pea*

Duck Confit *dirty wild rice, toulouse sausage, cajun gastrique*

Steak Frites *hanger steak, bernaise*
(NY Strip +\$12, Filet +\$15)

DESSERT

choice of one

Creme Brulee

Profiterole



Ryan Van Grouw, Executive Chef

Emily Goeben, Executive Sous Chef

*Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.