

# ÀVERT

## \* LUNCH PRE-FIXE \*

*\$25 Per Guest*

### FIRST COURSE

*choice of one*

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**Croquettes** *dijon crema*

**Smoked Salmon** *everything seeded cracker*

**Charcuterie et Fromage** *chef's selection*

### SECOND COURSE

*choice of one*

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**Maison** *cucumber - shoots - sunflower seeds*

**Chicory** *lardon - fried egg - caper*

**Chicken Salad** *tarragon - almond - cranberry*

**Croque Monsieur** *dijon - jambon fumeé - mornay*

**Moules Frites** *chablis - saffron*

**Artichoke** *chermoula risotto - asparagus - english pea*

### DESSERT

*choice of one*

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**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.*