

# ÀVERT

## \* LUNCH PRE-FIXE \*

*\$25 Per Guest*

### FIRST COURSE

*choice of one*

**Croquettes** *dijon crema*

**Smoked Salmon** *everything seeded cracker*

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

### SECOND COURSE

*choice of one*

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

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

*add protein*  
*chicken 6, salmon 10, scallop 14, avocado 3, egg 2*

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

**Croque Monsieur** *dijon - jambon fumee - mornay*

**Moules Frites** *chablis - saffron*

**Summer Squash** *barigoule - pistou - baba ghanoush*

### DESSERT

*choice of one*

**Creme Brulee**

**Chocolate Mousseline**



*Ryan Van Grouw, Executive 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.*