



Restaurant Week Menu

5-course menu for \$49

Aperitif

Glass of Crémant d'Alsace

Soup

Cup of Soup du Jour

Or

Cup of French Onion Soup Gratinee

With Cave Aged Gruyere Cheese

Salad

Heirloom Tomato Caprese

Burrata Cheese, Drizzled with Balsamic Dressing and Pesto

Or

Baby Iceberg Lettuce Wedge

Creamy Roquefort Dressing, Crispy Bacon, Red Onions

Candied Walnuts, Tomato Confetti

Intermezzo

Sorbet Colonel

Lemon Sorbet with Grey Goose Citron Vodka

Entrée

Blue Cheese Crusted Beef Tenderloin

Mashed Potatoes, Sautéed Green Beans, Port Wine Demi-Glace

Or

Pan Seared Scottish Salmon

Organic Tri-Color Quinoa, Mango & Pineapple Salsa, Passion Fruit Vinaigrette

Dessert

Warm Nutella Crepes

Banana Dulce de Leche Gelato