

Bastille Celebration Week Prix-Fixe Menu

July 9-15, 2018

\$49/ person for three courses includes service
(also available a la carte)

Choice of Appetizer

Salade Endive \$13

(red & gold endives w/ pears, gorgonzola, caramelized walnuts, and white balsamic vinaigrette)

Escargots en Pate Feuilletée \$14

(French escargots in puff pastry nest w/ Pernod butter sauce)

Duo de Paté et Rillettes Maison \$16

(our housemade brandy & chicken liver pate and smoked salmon rillettes w/ spicy mustard, cornichons, and crostini)



Choice of Entrée

Ravioles du Dauphiné Gratinées \$29

(tiny French ravioles stuffed w/ comté, baked in cast iron w/ wild mushrooms, cream, & gruyere w/ small green salad)

Sauman Provençale \$31

(broiled wild salmon over celery root & parsnip purée w/ summer ratatouille & basil oil)

Poulet Basquaise \$31

(slowly braised chicken with poblano peppers and herbs, served over currant & pine nut saffron couscous)

Endives aux Jambon \$29

(Belgian endives wrapped in black forest ham, baked w/ creamy béchamel sauce, served w/ a small green salad)



Choice of Dessert

Le Parfait Drapeau \$11

(a parfait in honor of the French flag w/ layers of mascarpone cream, curaçao blueberries, and cassis raspberries)

La Tarte Tatin Maison \$11

(puff pastry filled with richly caramelized pink lady apples, topped with vanilla gelato or crème fraîche)

Les Deux Crèmes \$13

(petit crème brulee & petit pots du crème au chocolat)