Le Beaujolais Nouveau est Arrivé!

Thursday November 15 - Sunday November 18

$49/ person for three courses

$69/ person includes three glasses of Beaujolais

*service included*

*individual items also available à la carte*

2018 George DuBoeuf Rosé Beaujolais Nouveau $13/ 48

2018 George DuBoeuf Beaujolais Nouveau $10/ 39

2015 Jean Loren “La Victorine” Cru Beaujolais- St. Amour $15/ 58

Butternut Squash Soup $8
served with nutmeg crème fraîche

Or

Salade Endive $13
gold & red autumn endive leaves w/ caramelized walnuts, gorgonzola, pears, and raspberry dijon vinaigrette

Or

Escargots Zazie $15
French escargots sautéed in Pernod butter & cream with grilled rustic baguette

Caille à la Aline $32
grilled California quail over rustic farro risotto, butternut squash, preserved lemons, brussel sprout leaves, and fontina cheese

Or

Ravioles du Dauphiné Gratinées $29
tiny French ravioles stuffed w/ Comté, baked in cast iron w/ wild mushrooms, cream, and gruyère

Or

Blanquette de Veau $32
slowly braised veal stew in white cream sauce w/ mushrooms and haricots verts, served with saffron rice

Puff Pastry Tart Tatin $12
caramelized pink lady apples w/ rich caramel & vanilla bean gelato

Or

Chocolate Chèvre Cheesecake $12
w/ chocolate cookie crust, whipped chocolate mousse, espresso glaze