

2018

# 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 gruyere*

*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*