

2019

Le Beaujolais Nouveau est Arrivé!

Thursday November 21- Sunday November 24

\$49/ person for three courses

\$69/ person includes three glasses of Beaujolais

service included

individual items also available à la carte



2019 George DuBoeuf Rosé Beaujolais Nouveau \$11/ 39

2019 Bouchard Beaujolais Nouveau \$11/ 39

2016 Domaine des Marrans Cru Beaujolais- Fleurie \$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



Le Canard de Paris \$34

grilled Maple Leaf duck breast with French green lentils w/ lardons, root vegetables, and wilted spinach

Or

Ravioli d'Automne \$29

goat cheese & pear ravioli w/ wilted arugula, toasted walnuts, and gorgonzola cream sauce

Or

Boeuf Beaujolais \$34

slowly braised beef short ribs w/ soft mascarpone polenta and sautéed rainbow chard



Tarte Tatin Maison \$12

caramelized pink lady apples in puff pastry w/ rich caramel & vanilla bean gelato

Or

Chèvre Cheesecake au Chocolat \$12

w/ chocolate cookie crust, whipped chocolate mousse, espresso glaze