



RESTAURANT WEEK MENU

\$46 PLUS TAX & GRATUITY
ADD \$29 WINE PAIRING

Appetizer

Please Select One

PETITE SOUPE A L'OIGNON

classic french onion soup / braised oxtail / gruyere / crouton

RÉGION

farm to table / lettuce / roasted squash / goat cheese /
toasted pepitas / champagne vinaigrette

ESCARGOTS DE BOURGOGNE

baked snails / garlic herb butter sauce / crispy leek /
toasted baguette

Entrée

Please Select One

CANARD

confit leg / forbidden rice /
crispy broccoli / classic orange sauce

MÉROU EN PAPILLOTE

red grouper poached in parchment / fondat potato / cherry
tomato / julienne vegetables / lemon butter / white wine sauce

BŒUF BOURGUIGNON

short rib / baby carrots / pearl onion / potato / foraged
mushrooms / orange gremolata / black truffle port reduction

Dessert

Please Select One

CRÈME BRULÉE
MOUSSE DU JOUR
DESSERT DU JOUR

