

EST.



2010

RESTAURANT WEEK

\$55 FOR 3 COURSE, OPTIONAL WINE PAIRING \$25

APPETIZER

WELSH TARTINE

Norman France specialty, toasted bread, cheese foam, charcuterie, egg

PAIRED WITH PINOT BLANC, ALSACE, PIERRE SPARR

BUTTERNUT SOUP

Butternut squash soup, candied walnuts

PAIRED WITH SAUVIGNON BLANC, CHEVERNY, BENOIT DARIDAN

MAIN COURSE

(VEGAN OPTION AVAILABLE)

CARBONNADE FLAMANDE

Traditional Flemish beef stew, fried polenta

PAIRED WITH RED BLEND, COTES DU RHONE, E.GUIGAL

ROASTED SALMON

Mint sauce and leeks

PAIRED WITH CHARDONNAY, MACON VILLAGE, BURGUNDY

DESSERT

CHOCOLATE MOUSSE

Decadent chocolate mousse with hazelnuts

BREAD PUDDING

Poached pear, crème brûlée ice cream