

*3 course prix fixe - \$35*

*First Course*  
choice of:

lobster bisque – maine lobster, amontillado sherry, tarragon, crème fraiche  
french onion soup – rich veal stock, calvados, gruyère, stale bread  
roasted baby beets – chèvre, mâche salad, truffle vinaigrette  
frisée aux lardons – frisée, bacon lardons, poached egg, pommery vinaigrette  
escargots – herbed pernod butter, garlic panko, grilled bread  
burrata – basil oil, micro herbs, shaved radish, extra virgin olive oil

*Second Course*  
choice of:

loch duart salmon – white bean ragout, garlic confit, preserved lemon  
idaho rainbow trout – brown butter, toasted hazelnuts, haricots verts  
amish chicken breast – roasted squash, cippolini onions, chicken glace  
steak frites – grilled hanger, frites, maître d butter, bordelaise  
berkshire pork chop – lady apples, savoy cabbage, lardons, rosemary jus  
arborio rice – wild mushroom, parmigiano reggiano, black truffle butter

*Third Course*  
choice of:

flourless chocolate mousse cake – chantilly cream  
vanilla bean cheesecake – raspberry coulis  
apple galette – bistro tart, cinnamon ice cream

executive chef / Jason Paskewitz

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.

