

# À la Carte French Food Festival

Oct. 7<sup>th</sup> – 14<sup>th</sup>, 2018

\$30 prix fixe menu\*

1<sup>st</sup> course

**salade lyonnaise**

*frisée, bacon, cherry tomato,  
dijon vinaigrette, croutons, poached egg*

**chicken liver mousse**

*creamy chicken liver mousse, apple-shallot compote, baguette*

**olive tart**

*flatbread, olive tapenade, caramelized onion, chevre, fresh thyme*

2<sup>nd</sup> course

**boeuf bourguignon**

*braised beef stew, red wine, bacon, pearl onions,  
garlic, mushrooms, pommes purée*

**rainbow trout meunière**

*lightly dusted rainbow trout, brown butter, caper, lemon,  
parsley, haricots verts, baby carrots*

**croque madame**

*cured ham, gruyere, sourdough, béchamel,  
fried egg, roasted potatoes, chives*

3<sup>rd</sup> course

**chocolate hazelnut pot de crème**

**raspberry vacherin**

Executive Chef Ricky Sakoda ~ Pastry Chef Trisha O'Donoghue

\*preview menu only – details subject to change