

À la Carte French Food Festival

Oct. 5th – 15th, 2017

\$35 prix fixe menu

1st course

salade lyonnaise

*frisée, bacon, hard cooked egg, cherry tomato,
shallot dijon vinaigrette, crostini*

alsatian flatbread

caramelized onion, bacon, gruyere, chervil

moules marinière

pei mussels, garlic herb butter, chablis, grilled ciabatta

2nd course

coq au vin

*braised chicken quarter, red wine, bacon, pearl onions,
river valley ranch mushrooms, red potatoes*

loup de mer

dusted and pan-seared, ratatouille, lemon-caper aioli, chervil

skirt steak

grilled skirt steak, pommes dauphinoise, haricots verts, sauce bordelaise

3rd course

opera cake

espresso soaked almond sponge, mocha cream, chocolate ganache

raspberry champagne entremet

champagne mousse, raspberry gelée, almond sponge

Executive Chef Ricky Sakoda ~ Pastry Chef Trisha O'Donoghue