

DINNER MENU

HORS D'OEUVRES

Soup du Jour

Soup of the day

Escargots Maitre d'Hotel

Snails with garlic herb butter sauce

Salade Maison

Bibb lettuce, cucumbers, campari tomatoes, vidalia onions in a Dijon vinaigrette

ENTREES

Sole Provençale

Filet of sole pan seared with shallots, campari tomatoes, capers, and olives in white wine, served with roasted potatoes and string beans.

Poulet Au Reisling

Chicken breast, served with sauteed spinach, spaetzle and bacon in a Reisling cream sauce.

Onglet De Boeuf Bordelaise

Grilled hanger steak, Bordeaux wine demi glaze, sauteed broccoli rabe, pommes lyonnaise

Vegetable Risotto

Mixed Vegetables over risotto

PÂTISSERIES

Profiteroles Au Chocolat

Cream puffs with vanilla gelato and chocolate sauce.

Crème Brulee

Vanilla Custard with toasted sugar topping

Riz Au Lait

Rice pudding topped with pistachios and cinnamon.

\$46.00 per person

Taxes, beverages, alcohol, and gratuity are not included.

No Substitutions, Take-Out or Sharing, Prices subject to change. Thank you!

From Sunday to Sunday (Except Saturday offered until 7:00 p.m.)