



LUNCH - WINTER 2019

- STARTERS -

paté de campagne \$14

COUNTRY STYLE PORK TERRINE,
VEGETABLES À LA GRECQUE

roasted beets \$14

CHÈVRE AND TOASTED WALNUTS

mussels and clams \$15

WHITE WINE HERB BROTH WITH
OLIVE TAPENADE CROUTON

salade lyonnaise \$15

SLIGHTLY WILTED FRISÉE,
WARM BACON VINAIGRETTE LARDONS,
CROUTON, POACHED EGG

- MAIN COURSES -

duck confit \$22

RAGOUT OF BELUGA LENTILS, DUCK JUS

beouf bourguignon \$32

RED WINE BRAISED SHORT RIB, PEARL
ONIONS, CARROTS, LARDONS, AND
MUSHROOMS

cauliflower gratin \$22

BLACK WINTER TRUFFLE CREAM,
HERBED BREAD CRUMBS

trout grenobloise \$26

HARICOTS VERTS, BROWN BUTTER,
LEMON, CAPERS, FINES HERBS

- SIDES \$7 -

mixed greens

HOUSE VINAIGRETTE

pommes aligot

COMTÉ AND CHIVES

warm marinated olives

CITRUS ZEST AND HERBS

house made herbed focaccia

- DESSERT \$9 -

pear blueberry crumble

PORT WINE REDUCTION, À LA MODE

crème caramel

CHANTILLY CREAM, SEASONAL FRUIT

pot de crème

GRANDE MARNIER CHOCOLATE

YOU MAY ALSO ENJOY OUR LUNCH MENU AS A
3 COURSE PRIX - FIXE \$35*

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
*applicable taxes and a 20% service charge will be added to all checks