

UN

- 🔑 Smoked Rainbow Trout
Endive, Avocado, Boob Orange Lemon Vinaigrette
- 🔑 Red Beets
Stawberries, Herb Goat Cheese, Balsamic Drizzle
- 🔑 Goat Cheese Napoleon
Basil Greens Salad, Balsamic Vinaigrette

- 🔑 Crunchy Salad
Arugula, Apples, Bleu d' Auvergne, Caramelized Walnuts Vinaigrette
- 🔑 Arugula Salad
Apple, Brie, Black Olive Tapenade

DEUX

- 🔑 Duck Confit
Will Mushroom Studel, Fileds Greens, Truffle Essence
- 🔑 Seared Ginger Scallops
Will Mushroom Scented Risotto
- 🔑 Crab Meat a la Mango
Moroccan Tuile

- 🔑 Duck Brandy Sage Pate
Sauterne Spiced Pear Chutney, Brioche Toast Point
- 🔑 Escargo au gratin
Garlic & Oil, Parmesan

TROIS

- 🔑 Skate
Spinach, Celery Root Remoulade
- 🔑 Salmon Pappiotte
Asparagus, Oyster Mushroom
- 🔑 Black Berry Glazed Duck
Breast, Red Onion Tarte Tatin
- 🔑 Rack of Lamb
Vegetable Tian, Mint Essence

- 🔑 Hanger Steak
Frites, Filed Greens, Red Wine Reduction
- 🔑 Roasted Chicken Breast
Asparagus, Oyster Mushroom sauce
- 🔑 Merlot Beef Braised Short Ribs
Mint-Fava Bean Potato Puree, Onion Ring



We Welcome you to construct your meal any way you'd like according to your Appetite from one plate to a multi-course tasting. Dishes on menu UN & DEUX are served in appetizer size: The Menu TROIS dishes are half entree portions.



" Impressionist Table For Two "
Five Course to Match Your Wine
\$90 Per Couple Tues - Friday



Please turn off cell phones.
They disturb the fryer for the frites

