



Petit Dinner

Appetizer:

Cheese Platter- Chef's choice of cheese and accoutrements ... \$19

Charcuterie Platter- Chef's choice of cured meats and accoutrements ... \$19

Lamb Lollipops – Served with garlic parsley sauce (GF)... \$23

Escargot – White wine, garlic and mushrooms (GF)... \$12

Arugula Salad- with Pears, Feta, and Olives (GF)... \$9

Potato Leek Soup- Creambased with Leeks, Celery and Dill (GF)... \$7

Roasted Vegetables- Red Peppers, Mushrooms, Artichokes, Eggplant (GF)... \$9

Entrée:

Every entrée comes with the choice of one side.

Wild Mushrooms extra

Beef Bourguignon- Braised beef cooked in red wine, carrots, onions and mushrooms (GF)... \$25

Seared Salmon – Creamy Dill sauce (GF)... \$24

Duck – Moulard Magret Duck breast from D'Artagnan prepared medium rare with Tangerine/ Orange Sauce (GF)... \$25

Seafood Newburg – Argentine Red Shrimp, Scallops and Grouper in a Cream and Sherry sauce (GF)... \$25 (Cup \$10)

Vegan Moussaka – Eggplant and Lentils in a Cashew Bechamel sauce (V) (GF)... \$23

Sides

Wild Mushrooms (ask server) (V) (GF) -\$10

Potatoes au Gratin (GF) -\$6

Wheatberry, White Beans, Spinach and Tomato (V) -\$6

Roasted Leeks (V) (GF) - \$6