



Petit Dinner

Appetizer:

Cheese Platter- Chef's Choice of Cheese & Accoutrements ... \$21
ADD Charcuterie... \$8

Duck Fat Fries – Potatoes fried in Duck Fat, served with Aioli (GF)... \$9

Escargot – White Wine, Garlic, and Gruyere Cheese... \$12

Pickled Salad – Feta cheese, Pickled Veggies & Fruit Spheres, Toasted Almonds, and Balsamic Dressing (GF)... \$13

Mussels Fra Diavolo – Mussels cooked in a Tomato-based sauce and served with a side of freshly sliced Baguette... \$16
ADD Duck Fat Fries...\$5

Entrée:

(every entrée comes with a choice of one side)
(\$2 upcharge for Duck Fat Fries)

12oz Steak – Grass-Fed Australian Striploin with creamy blue cheese sauce (GF)... \$35

Flounder Meuniere – Lightly breaded, pan-fried Grouper served with a Lemon & Shallot pan sauce ...\$28

Duck – Moulard Magret Duck Breast prepared medium rare with Orange Sauce (GF) ... \$28

Asparagus & Lentil Salad – Roasted Potatoes and Asparagus tossed in a Lentil Salad, served in a Lemon- Mustard Dressing (V)(GF)... \$18

Sides

Ratatouille (V)(GF) - \$8

Macaroni au Gratin -\$7

Celeriac Mash (GF) -\$7

Asparagus (V)(GF) -\$7