



Petit Dinner

Appetizer:

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

Soupe de la Semaine- Our weekly rotating Soup offering, ask your server for details ... \$10

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

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

Brassica Salad – Shaved Brussel Sprouts, Cauliflower, and Cabbage. Topped with Dried Fruit, Nuts, Feta Cheese, and Miso-Dijon (GF)... \$15

Mussels Meunire – Mussels cooked in a White Wine-based sauce and served with a side of freshly sliced Baguette... \$15

ADD Duck Fat Fries...\$5

Mussels Fra Diavolo – Mussels cooked in a Tomato-based sauce and served with a side of freshly sliced Baguette... \$17

ADD Duck Fat Fries...\$5

Entrée:

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

Beef Bourguignon – Beef and Vegetables braised in Red Wine (GF)... \$28

Salmon – Pan-Fried Salmon Fillet topped with a Lemon-Dill sauce ...\$26

Duck – Moulard Magret Duck Breast prepared medium rare with Bourbon-Blackberry reduction (GF) ... \$26

Jackfruit Blanquette – Jackfruit, Carrot, Potato and Mushroom Stew in a hearty White Wine sauce(V)(GF)... \$20

Sides

Leek Fondue (GF) - \$8

Roasted Vegetables (V)(GF) -\$7

Mashed Potatoes (GF) -\$7

Haricot Verts (V)(GF) -\$7

Please notify your server of any potential allergens