

Fall Restaurant Week: November 3rd - 12th

3 Courses for \$50.00 per person

No Substitutions other than noted. Price does not include Tax or Gratuity

Choose One:

Vol au Vent 

Warm Asparagus and Wild Mushrooms in Puff Pastry

Soupe Automne  

Acorn Squash and Sweet Potato Soup, flavored with Molasses, Cinnamon, and Ginger

Goat Cheese Ravioli 

with Chutney, Tomatoes, Shallots, Brown Butter Sauce

Smoked Salmon Carpaccio*

Thinly sliced Smoked Salmon with Classic Garnishes

Mixed Green Salad  

With Roasted Butternut Squash, Bleu Cheese, Toasted Pecans, Pepitas, Maple/Dijon dressing

Steak Tartare*

Classic Steak Tartare with Raw Filet Mignon, Capers, Shallots, and Pumpernickel Toast Points

Choose One:

Porc "En Croûte"*

Filet of Pork Stuffed with Spinach and Goat Cheese, with Roasted Red Pepper and Puff Pastry Crust

Cod 


Mixed Nut Crust with Smoked Butter Beurre blanc

Duck a l'Orange* 

Skin-on Duck Breast with an Orange Reduction Sauce

Filet Mignon* 

Sliced Filet of Beef with a Bordelaise Sauce

Tuna Dijonnaise 

Seared Yellowfin Tuna served with Dijonnaise Cream Sauce

Grilled Vegetable Turnover 

with Boursin and Goat Cheese, Lemon Beurre Blanc

Choose One:

Grand Marnier Souffle

Chocolate Pot de Crème

Poached Pear with Sorbet

Available Substitutions:

Dover Sole Almandine Additional \$20.00

Lobster Gratin Additional \$18.00

 Gluten Free

 Vegetarian

 Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.