

LUNCH

SALADE G

Mesclun, Frisée, Asian Pear, Walnuts, Lardons
Blue Cheese, Mustard Vinaigrette

BURRATA MOZZARELLA

Roasted Butternut Squash, Arugula, Pomegranate
Crunchy Farro, Pumpkin Seeds, Sunflower Seeds



POULET ROTI, JUS PROVENÇAL

Herbes de Provence, Garlic

OR

FAROTTO D'HIVER

Farro, Kale, Crunchy Parmesan Tuile

Rôtisserie Potatoes

Roasted Carrots, Grain Mustard, Maple



MAPLE CRÈME BRULÉE

Puff Pastry, Caramel Pastry Cream, Caramelized Almonds

LES MADELEINES

Bittersweet Chocolate and Orange

Grand Marnier - Caramel Dipping Sauce

\$70 per person

In addition to beverages, tax & suggested 20% suggested gratuity

Fish and vegetarian selections always available on request.

All menus can be prepared gluten-free without pork.

SUGGESTED WINE PAIRINGS

2016 Domaine La Gemière "French Blonde", Sancerre \$65/btl

2015 Domaine Chanson, Marsannay \$75/btl

