

LUNCH
WINTER RESTAURANT WEEK 2019

VELOUTÉ DE CÉLÉRI
Celery Root Soup
Crispy Sage Leaves, Celery Root Chips

POIREAUX VINAIGRETTE
Poached Leeks, Crispy Leeks, Mustard Vinaigrette

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

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POULET RÔTI POT PIE
Rotisserie Chicken, Carrots, Mushrooms, Celery, Potato
Herbes de Provence

PRINCE EDWARD ISLAND MOULES BASQUAISE
Mussels, Chorizo, Tomato, Saffron

FARROTTO (G)
Black Kale, Wild Mushrooms, Fines Herbes, Parmesan

TWO COURSE LUNCH
\$26

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ON THE
SIDE
— — — — —

Roasted Cauliflower Gratin (G)
Parmesan, Lemon, Rosemary Crust

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Brussels Sprouts, Apple, Rutabaga, Bacon
— — — — —

Roasted Carrots, Grain Mustard, Maple
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Haricots Verts Amandine
\$12

Rôtisserie Potatoes

Pommes Frites à l'Estragon
\$10

(optional side dishes serve two guests each)

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WINE
— — — — —

RG SANGRIA

GLASS \$8 • CARAFE \$29

WHITE Famille Perrin "Réserve", Côtes-du-Rhône Blanc, FR 2016

RED Quinta do Pessegueiro "Origins", Douro PORTUGAL 2012

GLASS \$9 • BOTTLE \$34

SUNDAY BRUNCH
WINTER RESTAURANT WEEK 2019

G'S NUTTY MAPLE GRANOLA
Non-Fat Yogurt, Fresh Fruit

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

POIREAUX VINAIGRETTE
Poached Leeks, Crispy Leeks, Mustard Vinaigrette



CRÈME BRULÉE FRENCH TOAST
Frangipane Crust, Candied Walnuts

"LES BLANCS"
Egg White Omelet, Sautéed Spinach

"LES JAUNES"
Poached Eggs, Serrano Ham, Brioche Toast, Hollandaise

TWO COURSE BRUNCH
\$26

**ON THE
SIDE**

Grapefruit Brulée

Thick Cut Vermont Bacon

Rôtisserie Potatoes

Pommes Frites à l'Estragon
\$10

Brussels Sprouts, Apple, Rutabaga, Bacon
\$12

(optional side dishes serve two guests each)

BRUNCH COCKTAILS

\$14 each - or - \$25 bottomless (90 minutes)

LA PETILLANTE
Orange & Grapefruit Juice
Prosecco, St Germain

BLOODY MARIE
Vodka, Tomato Juice
Lemon, Horseradish
Pickled Shrimp Brochette

KIR 60
Bordeaux Blanc
Cerise Guignolet

RG SANGRIA
GLASS \$8 • CARAFE \$29

DINNER
WINTER RESTAURANT WEEK 2019

VELOUTÉ DE CÉLÉRI

Celery Root Soup, Crispy Sage Leaves, Celery Root Chips

MOUSSE DE FOIE DE CANARD AU PORTO

Duck Liver Mousse, Port Gelée, Celery Leaf, Pickled Mustard Seed

SALADE G

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

POULET RÔTI PROVENÇAL

Rotisserie Chicken, Herbes de Provence, Garlic, Jus Provençal

PRINCE EDWARD ISLAND MOULES BASQUAISE

Mussels, Chorizo, Tomato, Saffron

FARROTTO (G)

Black Kale, Wild Mushrooms, Fines Herbes, Parmesan

MAPLE CRÈME BRULÉE

CITRUS MOUSSE

Fresh Orange, Cranberry Pearls, Crunchy Meringue

THREE COURSE DINNER \$42

**ON THE
SIDE**

Roasted Cauliflower Gratin (G)

Parmesan, Lemon, Rosemary Crust

Brussels Sprouts, Apple, Rutabaga, Bacon

Roasted Carrots, Grain Mustard, Maple

Haricots Verts Amandine

\$12

Rôtisserie Potatoes

Pommes Frites à l'Estragon

\$10

(optional side dishes serve two guests each)

THE AFTER PARTY

Duo of Warm Madeleines: Bittersweet Chocolate and Orange
Grand Marnier - Caramel Dipping Sauce

\$14

WINE

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