

Dinner

Restaurant Week Menu : \$35.10/ person

Choice of Appetizer

Crème de châtaignes

Chestnut soup, crème fraîche, croutons

or

Terrine de pot au feu et salade

Terrine of Pot au Feu, herbs salad and Xeres vinaigrette

Choice of Entree

Moules à la marinière

Mussels steamed in white wine, shallots, garlic, parsley and butter

or

Omble chevalier, lentilles

Arctic char filet, French lentils and smoked bacon, light horseradish cream

or

Onglet, échalotes confites, sauce vin rouge

Pan roasted hangar steak, confit shallots, red wine sauce

Choice of Dessert

Tomme de Savoie, confiture de cerises, pain aux noix et raisins

Tomme de Savoie cheese, cherry jam, raisin-walnuts bread

Fondant au Chocolat

Warm Chocolate cake with a red wine ganache and vanilla ice cream

or

Riz au Lait

Rice pudding with an apple cider sorbet and apple chips

Conceptualized by three star Michelin Chef Antoine Westermann

Parties of 8 or more are subject to an 18% service charge and applicable tax.

*Consuming raw or undercooked fish, meats, poultry, seafood or eggs may increase your risk of food-borne illness.