



DINE DOWNTOWN
JULY 11-21, 2024

\$49.95 per person

(tax & gratuity not included)

APPETIZERS (choice of)

MUSHROOM TARTLETTE 

Baked puff pastry topped with creamy mushroom, onion confit, salsa verde, and parmesan cheese

_____ Or _____

BRUSSEL SPROUTS SALAD 

Fried brussel sprouts with Dijon dressing and parmesan cheese

ENTRÉES (choice of)

COQ AU VIN

Slow-cooked chicken quarters with red wine, mushroom, and onion confit, served with garlic mashed potatoes and roasted vegetables

_____ Or _____

BRAISED SHORT RIBS BOURGUIGNON

Bone-in braised Angus beef short ribs, served in red wine sauce, with onion, carrot, garlic, herbs, and a side of Belgian style fries

_____ Or _____

SEASONAL VEGETABLE CASSOULET 

Braised navy bean, parsnip, carrot, artichoke, kale, and citrus bread crumbs

DESSERTS (choice of)

CHOCOLATE LAVA CAKE

Dark chocolate lava cake served with vanilla ice cream and raspberry coulis

_____ Or _____

BLACK SESAME PANNA COTTA

Black sesame, citrus crumble, and strawberry

Vegetarian 