



DINNER PRIX FIXE MENUS

"LE MENU DEGUSTATION"
CHEF'S TASTING MENU \$45
FOUR COURSE

WINTER 2012

RAVIOLES AU CRABE

fried ravioli with Dungeness crab,
celeriac purée
virgin sauce with garlic, shallots, tomato,
capers, pink peppercorns

NOIX SAINT JACQUES

seared day boat scallop
angel hair pasta
orange, vanilla beurre blanc

RIZ DE VEAU AUX MORILLES

veal sweetbreads
asparagus
morel cream sauce

DESSERT

any choice from our dessert menu

"LE MENU CLASSIQUE"

PRIX FIXE MENU \$35
THREE COURSE

SALADE DU JOUR

salad of the day

SOUPE DU JOUR

soup of the day

ESCARGOTS

snails in garlic butter,
potato canapés, porcini mushrooms

SAUMON AUX EPICES

king salmon
couscous, harissa beurre blanc

STEAK FRITES

bavette, white wine & shallot sauce,
French fries

BOEUF BOURGUIGNON

braised beef in red wine sauce
steamed potato, carrots

DESSERT OR CHEESE

tarte tatin
baba au rhum
crème brûlée