



OCTOBER 16 - 22 2017

LOCAL RESTAURANT WEEK DINNER MENU

\$30.17 PER PERSON

Select one from each section

STARTER

BRIE & HONEY TARTINE
FRENCH ONION SOUP

SALADE

SALADE MAISON

Mixed greens, grape tomatoes, cucumbers, red onions, crispy leeks, classic French dressing.

CAESAR

Romaine, Parmesan cheese, anchovies, Caesar dressing.

LES PLATS - MAIN COURSES

BOEUF BOURGUIGNON

Beef braised in red wine with onions and mushrooms served over parmesan smashed red potatoes with haricots verts.

BOUILLABAISSÉ AUX LÉGUMES

Carrots, fennel, potatoes, parsnips in a traditional bouillabaisse broth.

Add Shrimp \$3 Add Mussels \$4

PASTA PARISIEN

Penne pasta with your choice of parmesan cream sauce or olive oil and garlic (with or without sundried tomatoes and/or broccoli).

Add Shrimp \$3

DESSERT

MACAROONS
CRÈME BRÛLÉE

2 FOR \$40.17

RACLETTE DINNER

SALADE MAISON

Mixed greens, grape tomatoes, cucumbers, red onions, crispy leeks, classic French dressing

MEATS

Smoked Ham, Cappelletti, Turkey Breast

CHEESES

Raclette, Fontina

ACCOMPANIMENTS

Potatoes, Crepes (4)

DESSERT

MACAROONS
CRÈME BRÛLÉE

BOTTLES OF WINES FOR \$20.17

BISTRO PINOT NOIR
PAUL JOUBOULET VENTOUX
SANTA MARINA PINOT GRIGIO
FLEUR DU CAP SAVIGNON BLANC
BORGAIO ROSATO



OCTOBER 16 - 22 2017

LOCAL RESTAURANT WEEK LUNCH MENU
2 FOR \$20.17

Select one from each section

BAGUETTE, BRIOCHE OR CREPE

Gluten Free Crepes Available Upon Request

BOEUF TIRÉ

(Buf tee-ray) (Pulled beef)

Our slow roasted (3hr min) beuf bourguignon...pulled topped with Gruyere cheese and caramelized onions on brioche roll

CHARLEMAGNE

(Char - la- man-ya)

(Named after the rooster in the movie "A Year in Provence"...it didn't end well for him.)

Turkey, Provolone, house-made Mayo de Provence, lettuce and sun-dried tomatoes on baguette

CREPE VERTE

(crep verte)

(verte means green - spinach - get it?)

Spinach, caramelized onion, Fontina cheese

SALADE/POMME FRITES

SALADE MAISON

Mixed greens, grape tomatoes, cucumbers, red onions, crispy leeks, classic French dressing

CAESAR

Romaine, Parmesan cheese, anchovies, Caesar dressing.

POMME FRITES

Fresh, hand cut potatoes fried and served with lemon aioli

CREPE CHIPS

House-made deep-fried crepes



OCTOBER 16 - 22 2017

LOCAL RESTAURANT WEEK SUNDAY BRUNCH MENU
2 FOR \$20.17

LES PLATS (MAIN COURSE)

Select one

CREPE OU OMELETTE

Gluten Free Crepes Available Upon Request

Your choice of ham, our fondue blend of Gruyere and Emmental cheeses and/or spinach in a light, thin pancake with maple syrup and béchamel

LUMIÈRE Ham or cheese

MIXTE Ham and cheese

VÉGÉTARIEN Spinach and cheese

CROISSANT FRENCH TOAST

Large croissant soaked in beaten eggs and milk topped with fresh fruit and whipped cream with maple syrup.

QUICHE VÉGÉTARIENNE

Spinach, roasted tomatoes and provolone cheese on a puff-pastry crust.

SIDES

Select one

BACON

HAM STEAK

HOME FRIES

FRUIT SALAD