

Dinner - \$33

First Course

Soupe du Jour - Homemade Seasonal Soup *please ask server about dietary restrictions*

Salade de Canard Fume - Smoked Duck Breast with sliced apples over greens with a raspberry vinaigrette *Gluten free*

Salade de Betteraves et Roquette - Thin slices of ruby beets with spicy Arugula greens with an extra virgin olive oil and balsamic vinaigrette *Gluten free, vegetarian, vegan*

Second Course

Limande Cardinal - Lemon Sole with lobster meat with a sauce of veal demi glace, lobster stock, truffle peels, and Madeira wine served with creamy risotto *Gluten free*

Coquilles St. Jacques, Wagyu Boeuf Braise - Sea Scallop topped with shredded Heartland Wagyu beef with an au jus red wine sauce served with potato gratin *Gluten free*

Sanglier, Genevrier et Piment - Loin of wild boar, pan seared and sliced with a wild game reduction sauce with juniper and allspice served with wild rice *Gluten free*

Poulet farci, tomates seches, chevre et basilique Poachee - Chicken breast stuffed with sun dried tomatoes, goat cheese and basil, poached and served with a chicken au jus served with mashed potatoes *Gluten free*

Third Course

Tarte Tatin Profiterole - Puff pastry filled with vanilla ice cream and caramelized apple compote drizzled with Caramel sauce

Mousse au Chocolat - Creamy chocolate mousse in a chocolate dome *Gluten free*

Buttermilk Panna Cotta- Buttermilk vanilla custard *Gluten free*

Vegetarian/vegan entree and dessert available with notification on reservation