

Winter
Restaurant Week
~ *Lunch* ~



\$25 per person, not including tax and gratuity

~ *Pick one item in each category for \$25* ~

Appetizers

ONION SOUP

FRENCH STYLE ONION SOUP, GRUYERE CHEESE
BAGUETTE CROUTON

ESCARGOT BOURGOGNE

BURGUNDY SNAILS, GARLIC BUTTER, PAIN DE CAMPAGNE

CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN, MARINATED ANCHOVIES
FRIED CAPERS, CROUTONS, CAESAR DRESSING

Entrees

PEI MUSSELS

TRADITIONAL OR COCONUT CURRY
GRILLED COUNTRY BREAD, FRENCH FRIES

FARM-RAISED CHICKEN BREAST

FRENCH STYLE MASHED POTATOES
BUTTERED FRENCH BEANS, CHICKEN JUS

CROQUE MONSIEUR

FRENCH HAM, GRUYÈRE CHEESE, BÉCHAMEL SAUCE

NIÇOISE SALAD

SEARED PEPPERED TUNA, BOILED POTATOES, HARICOT VERTS
HARD-BOILED EGGS, NIÇOISE OLIVES, ANCHOVIES
DIJON MUSTARD VINAIGRETTE

Desserts

CRÈME BRÛLÉE À LA VANILLE

CHOCOLATE POTS DE CREME



Winter
Restaurant Week
~ *Dinner* ~



\$40 per person, not including tax and gratuity

~ Pick one item in each category for \$40~

Appetizers

LOBSTER BISQUE

HOUSE MADE CROUTON, CHIVES

ROASTED BEET SALAD

CANDIED PECANS, GOAT CHEESE CRUMBLE
ORANGE SEGMENTS, SHERRY VINAIGRETTE

ESCARGOT BOURGOGNE

BURGUNDY SNAILS, GARLIC BUTTER, PAIN DE CAMPAGNE

CAFÉ DU PARC SALAD

ORGANIC GREENS, TOMME DE SAVOIE CHEESE, HARD-BOILED EGG,
AVOCADO, TOMATOES, RED ONIONS, BACON
CROUTONS, LEMON VINAIGRETTE

Entrees

PEI MUSSELS

TRADITIONAL OR COCONUT CURRY
GRILLED COUNTRY BREAD, FRENCH FRIES

FARM-RAISED CHICKEN BREAST

FRENCH STYLE MASHED POTATOES
BUTTERED FRENCH BEANS, CHICKEN JUS

SEARED SALMON FILET

SEASONAL VEGETABLE MÉLANGE, AGED BALSAMIC GLAZE

STEAK FRITES

NEW YORK STRIP STEAK, FRENCH FRIES
GREEN PEPPERCORN SAUCE (*\$5 upcharge*)

Desserts

CRÈME BRÛLÉE À LA VANILLE

CHOCOLATE POTS DE CREME



Winter
Restaurant Week
~ *Dinner* ~



\$55 per person, not including tax and gratuity

~ *Pick one item in each category for \$55* ~

Appetizers

MARYLAND CRAB CAKE

SEARED, SERVED WITH LOUIS SAUCE

ONION SOUP

FRENCH STYLE ONION SOUP, GRUYÈRE CHEESE, BAGUETTE CROUTONS

SPANISH OCTOPUS

FINGERLING POTATOES, BROCCOLINIS, CARASAU CHIPS

SAFRAN AIOLI, SPANISH PAPRIKA

DUCK PATE

FUJI APPLE COMPOTE, FRISÉE, BRANDIED CHERRY COULIS

COUNTRY BREAD

Entrees

BRAISED CHESAPEAKE FLOUNDER

CREAMED HOLLAND LEEK, ASPARAGUS SPEAR, WILD RICE, CHIVE OIL

WILD BOAR

BUTTERNUT SQUASH PUREE, POTATO GNOCCHI

POMEGRANATE REDUCTION

BEEF BOURGUIGNON

RED WINE BRAISED SHORT RIB, PEARL ONIONS

MUSHROOMS, LARDON, POTATOES

FILET MIGNON

POTATO GRATIN, SAUTÉED EXOTIC MUSHROOMS

BEARNAISE SAUCE (*\$5 upcharge*)

Desserts

CRÈME BRULÉE À LA VANILLE

CHOCOLATE POTS DE CREME

NAPOLEON

