



2023 RESTAURANT WEEK DINNER MENU

pick one of each category for \$55
optional wine pairings priced by the glass

APPETIZERS

Maryland Crab Cake | Seared Crab Cake, Louis Sauce
Optional Pairing: Domaine Chanson Chardonnay – \$16

Onion Soup | French-Style Onion Soup, Gruyere Cheese, Baguette Crouton
Optional Pairing: Marcel Lapierre Gamay – \$15

Berkshire Pork Belly | Brussels Sprouts, Smoked Bacon, Soy Honey Glaze, Yuzu Aioli, Espelette Peppers
Optional Pairing: Willakenzie Estate Pinot Noir – \$18

ENTRÉES

Grilled Whole Branzino | Niçoise Ratatouille, Lemon, Piquillo Pepper, Sauce Vierge
Optional Pairing: Brancott Sauvignon Blanc – \$16

Veal Striploin | House-Made Potato Gnocchi, Sauteed Spinach, Morel Mushroom Sauce
Optional Pairing: Markham Merlot – \$17

Beef Bourguignon | Red Wine Braised Short Ribs, Pearl Onions, Mushrooms, Lardon, Potatoes
Optional Pairing: Chateau Greysac Bordeaux Blend – \$17

DESSERTS

Crème Brûlée | Tahitian Vanilla Custard, Mixed Berries

Chocolate Cremeux à la Grand Marnier | Valrhona Chocolate, Orange Cream

Poached Pear Tart | Almond Cream, Toasted Almonds

Optional Pairing: Jakob Schneider Riesling – \$12



2023 RESTAURANT WEEK DINNER MENU

*pick one of each category for \$40
optional wine pairings priced by the glass*

APPETIZERS

Pineapple Gazpacho | Yellow Tomato, Olive Oil, Aged Balsamic Vinegar
Optional Pairing: Trimbach Riesling – \$16

Atlantic Salmon Tartar | Orange Oil, Shallots, Capers, Cornichons, Melba Toast
Optional Pairing: Marcel Lapierre Gamay – \$15

Escargot de Bourgogne | Burgundy Snails, Garlic Butter, Pain de Campagne
Optional Pairing: Domaine Chanson Chardonnay – \$16

ENTRÉES

Farm-Raised Chicken Breast | French-Style Mashed Potatoes, Buttered French Beans, Chicken Jus
Optional Pairing: Marcel Lapierre Gamay – \$15

Seared Salmon Filet | Broccoli Puree, Roasted Cauliflower, Mixed Mushrooms, Soy Brown Butter Sauce
Optional Pairing: Brewer-Clifton Chardonnay – \$16

PEI Mussels | Butter & Garlic or Coconut Curry, Grilled Country Bread, French Fries
Optional Pairing: Brancott Sauvignon Blanc – \$16

DESSERTS

Crème Brûlée | Tahitian Vanilla Custard, Mixed Berries
Chocolate Cremeux à la Grand Marnier | Valrhona Chocolate, Orange Cream
Optional Pairing: Jakob Schneider Riesling – \$12