

THE FRENCH

BRASSERIE  RUSTIQUE

 **SUNSET SOIRÉE** 
3 COURSES FOR \$39

TO START

SOUPES ET SALADES

BAKED ONION SOUP

caramelized onions, emmenthaler cheese, toasted baguette & rich beef broth

CREAM OF MUSHROOM

creme fraiche & crisp mushroom

PETITE MARKET GREEN SALAD

fine herbs & tarragon vinaigrette

BEET SALAD french feta, persimmon, red onions, mandarin & pistachio

ESCAROLE CAESAR SALAD

bacon, black garlic, brioche crouton

APPETIZERS

DEVILED EGGS

dijon mustard, espelette & chive

FRIED BRUSSELS SPROUTS

bacon & sriracha honey

STEAMED MUSSELS

shallots, garlic, white wine & thyme

WINE BY THE GLASS

WHITE

PINOT GRIGIO, TIEFENBRUNER 12
SANCERRE, BROCHARD 18
CHARDONNAY, GROTH 18

ROSÉ

THE FRENCH BRASSERIE ROSE 14
NOTORIOUS PINK (GRENACHE) 11
LE FIGUIERE MEDITERRANEE 13

RED

COTES DU RHONE, COURON 14
CAB. SAUV., T. BECKSTOFFER 19
PINOT NOIR, DOM. BAILLOT 16

ENTRÉES

BUTTERNUT SQUASH RISOTTO

toasted pumpkin & parmigiano

NATURAL ROASTED HALF CHICKEN

english peas, cipollini onions & bacon lardon

ROASTED HERITAGE PORK CHOP

roasted root vegetables, apples & cider jus

SPAGHETTI FRUIT DE MER

tuna, calamari, scallop & mussels

ROASTED AMERICAN RED SNAPPER

jasmine rice, braised bok choy, mint, pea shoots & tomato-lemongrass broth

FRENCHY FRIED CHICKEN

grilled corn, brussels sprout slaw, brasserie frites & pretzel croissant

LE BRASSERIE BURGER

prime rib burger, smoked bacon, red onion marmalade, gruyere cheese & brioche bun

STEAK FRITES

wood grilled hanger steak, brasserie fries & sauce bernaise

FRIED SNAPPER "FISH & CHIPS"

brasserie frites, remoulade sauce & lemon

ROASTED FAROE ISLAND SALMON

braised leeks, mushrooms & red wine

DUCK LEG CONFIT

broccolini, sweet potato puree & spice jus

SEARED TUNA "AU POIVRE"

osteria tulia's famous eggplant caponata, flageolet bean crema, scallion & chili oil

DESSERT

LEMON CREME BRULEE

candied lemon zest

BABA AU RHUM

sweetened mascarpone & mint

GELATO

BY GELATO & CO.
stroopwafel