



Lunch Menu

1st Course

(choice of one)

Field Green Salad

goat cheese, pears, candied pecans & fine herbs

Baked Onion Soup

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

2nd Course

(choice of one)

Roasted Faroe Island Salmon

grain bowl, roasted squash, avocado, cherry tomato, mint raita & charmoula

Paillard of Chicken

mimolette cheese, baby arugula, herbs de provence

Acorn Squash Risotto

parmigiano & toasted pumpkin seeds

3rd Course

Lemon Crème Brulee

includes Per'la drip coffee, iced tea & soft drinks

~\$40 per person~

**menu preparations are seasonal and subject to change



Burgundy Dinner Menu

1st Course

(choice of one)

Escarole Caesar Salad

anchovy-garlic dressing, brioche crumb & bacon

Field Green Salad

goat cheese, pears, candied pecans & fine herbs

Baked Onion Soup

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

2nd Course

(choice of one)

Roasted Faroe Island Salmon

caramelized cauliflower, cauliflower velouté, parsley lemon couscous, broccolini & chermoula

Paillard of Chicken

mimolette cheese, baby arugula, herbs de provence

Acorn Squash Risotto

sage, parmigiano & toasted pumpkin seeds

Brasserie Steak Frites

grilled hanger steak, maître d' butter pommes frites & sauce bernaise

3rd Course

Lemon Crème Brulee

includes Per'la drip coffee, iced tea & soft drinks

~\$55 per person~

**menu preparations are seasonal and subject to change



Chablis Dinner Menu

Appetizers For The Table

Deviled Eggs

Fried Squash Blossoms

Caramelized Brussels Sprouts

1st Course

(choice of one)

Escarole Caesar Salad

anchovy-garlic dressing, brioche crumb & bacon

Field Green Salad

goat cheese, pears, candied pecans & fine herbs

Baked Onion Soup

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

2nd Course

(choice of one)

Roasted Faroe Island Salmon

caramelized cauliflower, cauliflower velouté, parsley lemon couscous, broccolini & chermoula

Paillard of Chicken

mimolette cheese, baby arugula, herbs de provence

Acorn Squash Risotto

sage, parmigiano & toasted pumpkin seeds

Brasserie Steak Frites

grilled hanger steak, maître d' butter pommes frites & sauce bernaise

3rd Course

Lemon Crème Brulee

includes Per'la drip coffee, iced tea & soft drinks

~\$75 per person~

**menu preparations are seasonal and subject to change



Rhone Dinner Menu

Appetizers For The Table

Deviled Eggs

Fried Squash Blossoms

Caramelized Brussels Sprouts

1st Course

(choice of one)

Escarole Caesar Salad

anchovy-garlic dressing, brioche crumb & bacon

Roasted Beetroot Salad

carrots, persimmon, feta, toasted pistachio, mandarin orange & mandarin vinaigrette

Baked Onion Soup

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

2nd Course

(choice of one)

Roasted Faroe Island Salmon

caramelized cauliflower, cauliflower velouté, parsley lemon couscous, broccolini & chermoula

Paillard of Chicken

mimolette cheese, baby arugula, herbs de provence

Acorn Squash Risotto

burgundy truffles, sage, parmigiano & toasted pumpkin seeds

Pan Roasted Veal Chop

rosemary potato, asparagus, & bacon-dijon cream

3rd Course

Lemon Crème Brulee

includes Per'la drip coffee, iced tea & soft drinks

~\$110 per person~

**menu preparations are seasonal and subject to change