

THE FRENCH

BRASSERIE  RUSTIQUE

LUNCH MENU

1ST COURSE

(choice of one)

Field Green Salad

cucumber, radish, carrot, tarragon vinaigrette

Baked Onion Soup

caramelized onion, Emmenthal cheese, toasted baguette & rich beef broth

2ND COURSE

(choice of one)

Roasted Faroe Island Salmon

grains, roasted squash, avocado, cherry tomato, mint raita & chermoula

Paillard of Chicken

mimolette cheese, baby arugula, herbes de Provence

Seasonal Risotto

fava beans, corn, red bell pepper

3RD COURSE

Baba Au Rhum

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

~\$40 per person~

**menu preparations are seasonal and subject to change

THE FRENCH

BRASSERIE  RUSTIQUE

BURGUNDY DINNER MENU

1ST COURSE

(choice of one)

Escarole Caesar Salad

anchovy-garlic dressing, brioche crumb & bacon

Field Green Salad

cucumber, radish, carrot, tarragon vinaigrette

Baked Onion Soup

caramelized onion, Emmenthal cheese, toasted baguette & rich beef broth

2ND COURSE

(choice of one)

Salmon a la Meuniere

lemon rice & capers

All-Natural Roasted Half Chicken

english peas, roasted cipollini onions, potato, bacon lardon, thyme, & chicken jus

Seasonal Risotto

fava beans, corn, red bell pepper

3RD COURSE

Baba Au Rhum

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

~\$55 per person~

**menu preparations are seasonal and subject to change

THE FRENCH

BRASSERIE  RUSTIQUE

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
cucumber, radish, carrot, tarragon vinaigrette

Baked Onion Soup
caramelized onion, Emmenthal cheese, toasted baguette & rich beef broth

2ND COURSE

(choice of one)

Salmon a la Meuniere
lemon rice & capers

All-Natural Roasted Half Chicken
english peas, roasted cipollini onions, potato, bacon lardon, thyme, & chicken jus

Seasonal Risotto
fava beans, corn, red bell pepper

Brasserie Steak Frites
grilled hanger steak, maître d' butter, pommes frites & sauce bearnaise

3rd COURSE

Baba Au Rhum

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

~\$75 per person~

***menu preparations are seasonal and subject to change*

THE FRENCH

BRASSERIE  RUSTIQUE

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 onion, Emmenthal cheese, toasted baguette & rich beef broth

2ND COURSE

(choice of one)

Salmon a la Meuniere
lemon rice & capers

All-Natural Roasted Half Chicken
english peas, roasted cipollini onions, potato, bacon lardon, thyme, & chicken jus

Seasonal Risotto
fava beans, corn, red bell pepper

Roasted Rack of Lamb
smoked eggplant, garlic aioli

3rd COURSE

Baba Au Rhum

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

~\$115 per person~

***menu preparations are seasonal and subject to change*

