



Sept 9th – 29th 2021
Three Course Dinner \$39.00 per person
Beverages, Gratuity + Tax not included

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APPETIZERS (choice of:)

Fried Brussels Sprouts *bacon lardon, local honey & curry*
Steamed Mussels a la Biere *garlic sausage, shallot & garlic*
Baked Onion Soup *caramlized onions, rich beef broth & emmenthaler cheese*
The French Beef Tartare *shallot, cornichons, dijon mustard & egg yolk*
Field Green Salad, *frisee, lolla rossa, carrot, red onion, radish & tarragon vinaigrette*
Eggs & Bacon *dijon deviled eggs, neuskes applewood bacon, chile & espellete*

ENTREES (choice of:)

Brasserie Burger *red onion marmellade, bacon, emmenthaler & frites*
Locally Roasted Circle C Chicken Breast *potato mousse, english peas & cipollini*
Smoked Salmon Risotto *asparagus, chives & mascarpone cheese*
Roasted Faroe Island Salmon *lentils du puy, garlic creme & parsley butter*
The Frenchy Fried Chicken *carrot-cabbage slaw, frites & croissant*
Brasserie Steak and Frites *wood grilled ny strip & sauce bernaïse (10.00 supp)*
Slow Roasted Duck Leg Confit *summer bean cassoulet (10.00 supp)*
Branzino Grenobloise *green beans, shallots & lemon-caper sauce (10.00 supp)*

DESSERT (choice of:)

Fried Beignets *cinnamon, sugar & creme anglaise*
Profiteroles *vanilla gelato, chocolate sauce & toasted pistache*

