

THE FRENCH

BRASSERIE  RUSTIQUE

LUNCH MENU

1ST COURSE

(CHOICE OF ONE)

FIELD GREEN SALAD

bacon lardon, goat, fines herb, tarragon vinaigrette

BAKED ONION SOUP

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

2nd COURSE

(CHOICE OF ONE)

ROASTED FAROE ISLAND SALMON

fingerling potato, spinach & leek creme

PAILLARD OF CHICKEN

mimolette cheese, baby arugula, herbs de provence

AUTUMN RISOTTO

english peas, chive crème fraiche, & parmigiano

3rd COURSE

PROFITEROLES

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)

ROMAINE CAESAR SALAD

anchovy-garlic dressing, brioche crumb, bacon

FIELD GREEN SALAD

bacon lardon, goat, fines herb, tarragon vinaigrette

BAKED ONION SOUP

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

2nd COURSE

(CHOICE OF ONE)

ROASTED FAROE ISLAND SALMON

fingerling potato, spinach & leek creme

CIRCLE C ROASTED CHICKEN BREAST

english peas, mushroom, roasted cipollini onion, bacon, potato mousseline, thyme, chicken jus

AUTUMN RISOTTO

english peas, chive crème fraiche, & parmigiano

3rd COURSE

PROFITEROLES

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

DEVEILED EGGS
FRIED SQUASH BLOSSOMS
CRISP BRUSSELS SPROUTS

1ST COURSE

(CHOICE OF ONE)

ROMAINE CAESAR SALAD

anchovy-garlic dressing, brioche crumb, bacon

FIELD GREEN SALAD

bacon lardon, goat, fines herb, tarragon vinaigrette

BAKED ONION SOUP

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

2nd COURSE

(CHOICE OF ONE)

ROASTED FAROE ISLAND SALMON

fingerling potato, spinach & leek crème

CIRCLE C ROASTED CHICKEN BREAST

english peas, mushroom, roasted cipollini onion, bacon, potato mousseline, thyme, chicken jus

AUTUMN RISOTTO

english peas, chive crème fraiche, & parmigiano

BRASSERIE STEAK FRITES

Grilled strip steak, maître d'butter, pommes frites, sauce bearnaise

3rd COURSE

PROFITEROLES

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

DEVEILED EGGS
FRIED SQUASH BLOSSOMS
CRISP BRUSSELS SPROUTS

1ST COURSE

(CHOICE OF ONE)

ROMAINE CAESAR SALAD

anchovy-garlic dressing, brioche crumb, bacon

ROASTED BABY BEET SALAD

crumbled goat cheese, shallot, toasted hazelnut & fines herb

BAKED ONION SOUP

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

2nd COURSE

(CHOICE OF ONE)

ROASTED FAROE ISLAND SALMON

fingerling potato, spinach & leek crème

CIRCLE C ROASTED CHICKEN BREAST

english peas, mushroom, roasted cipollini onion, bacon, potato mousseline, thyme, chicken jus

AUTUMN RISOTTO

english peas, chive crème fraiche, & parmigiano

ROASTED RACK OF LAMB

Smoked eggplant, garlic aioli

3rd COURSE

PROFITEROLES

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

~115 PER PERSON~

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