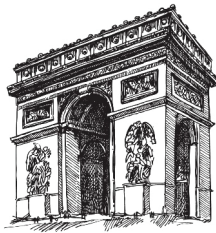


THE FRENCH

BRASSERIE RUSTIQUE

❖ **THREE COURSES FOR \$39** ❖

Nightly from 4:30pm to 6:00pm



FIRST COURSE

Baked Onion Soup
ementhal cheese

Roasted Beets
goat cheese, orange avocado & hazelnut

Steamed Mussels
shallot, garlic, white wine & aromatic herbs

Petit Market Greens
radish, cucumber & red onion

SECOND COURSE

Roasted Chicken Breast
farro, zucchini, marinated tomato, scallion & lemon oil

Brasserie Burger
gruyere, bacon & frites

Roasted Salmon
eggplant hummus, lentils cucumber, dill & saffron charmoula

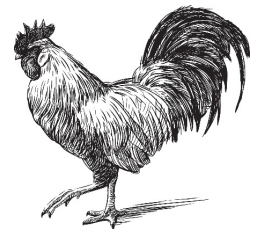
Pan Roasted Pork TenderLoin
fava, edamame, dollhouse corn & celery root puree

Petite Filet Mignon
potato mousseline, fried onions & red wine reduction

Moroccan Lamb Tagine
rice pilaf, apricot, green harissa & ras el hanut spice

DESSERT

Cinnamon-Sugar Beignets



*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance. *There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.
20% gratuity will be added for parties of five or more.