

CHABLIS DINNER MENU

APPETIZERS FOR THE TABLE

DEVEILED EGGS
FRIED SQUASH BLOSSOMS
CRISP BRUSSELS SPROUTS

1ST COURSE

(choice of one)

SPINACH & STRAWBERRY SALAD

spinach, brussels sprout, garlic honey, strawberry, manchego

FIELD GREEN SALAD

carrot, cucumber, fennel, 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

lentil, baba ganoush, cucumber, dill yogurt

ROASTED CHICKEN BREAST

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

SUMMER RISOTTO

english pea, brie, chive, parmigiano

BRASSERIE STEAK FRITES

grilled strip steak, maitre'd butter, pommes frites, sauce bearnaise

3RD COURSE

PROFITEROLES

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

85 PER PERSON

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