

Restaurant Week Summer 2009

Lunch

Soup du Jour
Mesclun Salad
Pate de Canard

Grilled Salmon with Herb Beurre Blanc
Coq au Vin
Navarin D'Agneau

Blueberry Crepe
Chocolate Mousse Cake
Panna Cotta

\$24.07

Dinner

Arugula Salad with Goat Cheese
Saucisson de Lyon en Croute with Madeira Sauce
Salmon Gravlax

Crispy Vegetable Crepe with Sun-Dried Tomato Pesto
Pike Quenelles Nantua
Sautéed Chicken Breast with Apricot Sauce
Daube de Boeuf Bourguignon

Blueberry Crepe
Chocolate Cake
Rhubarb & Strawberry Crisp with Lavender Ice Cream

\$39.00