



R E S T A U R A N T W E E K
F A L L 2 0 1 9

Select Any Two Courses for \$30

F I R S T C O U R S E

FALL SQUASH VELOUTE
Toasted Pumpkin Seeds, Spiced Chantilly Cream

SHAVED BRUSSEL SPROUTS
Grapes, Pine Nuts, Green Goddess

PÂTE DE CAMPAGNE
Sourdough, Petite Greens, Cornichon

S E C O N D C O U R S E

BELLE ROUGH RED HEN
Baby Leek, Celery Root, Cranberry

ROASTED DORADE
Kale, Green Apple, Fennel Brandade

WILD MUSHROOM RISOTTO
Truffle Butter, Fine Herbs, Sorrel

T H I R D C O U R S E

CHOUX VANILLE
Light Vanilla Cream, Candied Pecan

CITRUS CHIFFON CAKE
Orange Cream, Raspberry

CARAMEL CHOCOLATE TART
Soft Caramel, Chocolate Ganache



EXECUTIVE
PASTRY CHEF
Renaud Besnard

EXECUTIVE
CHEF
Isaac Olivo

WINE
DIRECTOR
Thierry Lesparre

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS