

Hibernation Dinner Menu

January 1st ~ March 12, 2010
\$ 35 per person + tax & gratuities
With Wine Pairing +\$18



First Course

Pistou Soup
Traditional Provençal Vegetable and Basil Soup

Or

Salade de Tomate
Vine-Ripe Tomato, Burrata Mozzarella Cheese
And Organic Greens

Second Course

Pan-Roasted Cod
Chickpea Ragout, Lemon Preserve and Fennel Salad

Or

Chicken a la Mentonnaise
Roast Chicken Breast with Onion Marmalade

Or

Bavette steak
Crispy Shallots and Braised Haricot Vert

Or

Homemade, Artichoke-Stuffed Gnocchi
Shitake Mushroom and Sun-dried Plum Tomatoes

Dessert Course

Crème Brûlée

Or

Apple Crumble with Lavender Gelato

