



Try Our Wine Pairing for \$15.00

Appetizer

Pistou Soup

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Atlantic Salmon Tartar

Lemon-Marinated, Tomatoes, Avocado,
Black Olive Dust and Tarragon Crème Fraîche

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Main Course

Artichoke Stuffed Gnocchi

Pan-Fried with Zucchini, Sun Dried Tomatoes, Shitake Mushrooms,
Picholine Olives, Finished with "Moulin de L'Olivette" Olive Oil

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Coq Au Vin

Red Wine Braised Chicken, Crispy Pork Belly, Crimini Mushrooms
with Cracked Black Pepper Fettuccine

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Croque Monsieur

Honey Ham, Swiss Cheese and Béchamel on a Baguette
with Miel Brasserie Pommes Frites

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Dessert

Chocolate Torte

with Olive Oil Ice Cream

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Apple Crumble

with Lavender Gelato

\$20.10

Tax and Gratuity Not Included