

TOUR DE FRANCE

fall 2017

three courses \$16

APPETIZERS

bisque de crevettes

shrimp bisque, splash of sherry and cream - gf

croustade aux champignons

creamy mushrooms in puff pastry shell - v

petite cassoulet toulousain

pork, garlic sausage and white bean stew

ENTREES

poulet saute chasseur

chicken breast, hunter's sauce, chateau potatoes - gf

paupiette de saumon vin blanc

stuffed salmon paillard*, white wine sauce, saffron rice pilaf - gf

boeuf bourguignon

braised beef, red wine sauce, lorette potatoes

all entrees include vegetables du jour

DESSERTS

clafoutis

baked berries in crepe-like batter, French vanilla ice cream

mousse au chocolate

chocolate mousse, flourless chocolate cake, raspberry coulis - gf

DRINKS

sparkling monin italian tonics

assorted flavors available

3

soft drinks

2

coke diet coke sprite
ginger ale iced tea lemonade

bottled water

3

aqua panna san pellegrino

special tonic of the day

3

tazo chai, hot or iced

3

regular milk or almond milk

harney & sons fine iced tea

3

unsweetened black currant tea

harney & sons fine hot tea

3

assortment flavors available

elevation coffee

2

sumatran single origin
gourmet decaffeinated

specialty coffees

3

monin syrups
assorted flavors available

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. v: vegetarian, gf: gluten free

