



Prix Fixe Gourmet Menu

Wild Salmon Tartare and Pink Peppercorn

Glass of House Sparkling Wine

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Sweet Onion Soup

Caramelized Gruyere and Bread Lace

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Grilled Flank Steak, Roquefort Butter,

Wild Mushroom Bread Pudding, Confit Yukon Gold and Confit Tomatoes

or

Seasonal Catch of the Day

Slowly Poached in Extra Virgin Olive Oil, Baby Vegetables and Fresh Herbs

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Salted Caramel Crème Brûlée

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Executive Chef: Serge Selbe

