

Dine
like a Parisian

Prix Fixe Dinner

\$70 per person

\$100 per person with wine pairing

First Course

Truffle and Potato Vichyssoise

Dungeness Crab, Chive Cream, Garlic Croutons

Second Course

Moules Mariniere

Steamed Black Mussels, White Wine, Fine Herbs

Entrée

Chateaubriand

Blue Cheese Potato Aligot, Chanterelle Mushrooms, Bloomsdale Spinach, Béarnaise Sauce

Cheese Course

Two French Cheeses

Saint André and P'tit Basque; Seasonal Fruit, Apricot Gelée, Breads, and House-Roasted Nuts

Dessert

"Pets de Nonne"

Cream-Puff Fritters, Orange Blossom Honey

*Due to the nature of this menu there will be no substitutions

