

# RESTAURANT WEEK

## 3 COURSES FOR \$35

### 1er - L'ENTRÉE

Torsades, ham & cheese puff pastry twists, dipping sauce mornay	8
Lobster Deviled Eggs, chive, espelette, dijon, lobster brown butter	12
Crab Croquettes, almond pistou, radish	12
Chicken Liver Mousse, tiller baguette, provençal butter, tart cherry jam	9
Fromage Fort, seasonal french cheese dip, radish, honey, toast	12
Soupe à l'Oignon, melted onion, gruyère, baguette	12
Salade Lyonnaise, butter & frisée lettuces, lardon, egg, dijon vinaigrette	14
Salade Caesar, little gem lettuce, crispy parmesan, caesar dressing	13

### 2me - LE PLAT

Croque Monsieur, parisian ham, gruyère, béchamel, house-cut pommes frites or salade verte	15
Gnocchi à la Grand-Mère, chicken confit, pâte à choux gnocchi, squash, brussels sprouts, fines herbes, brown butter, honey	16
Pan-Seared Poisson, 3oz. seasonal fish, saffron broth, piperade, local yogurt, zucchini, smoked olive oil, za'atar	15
Tarte Flambée, savory mushroom flatbread, truffle oil, gold potato, caramelized onion, rosemary, arugula, chèvre	15
Petit Steak-Frites, *4oz. petit sirloin, paris beurre, delicate greens, house-cut pommes frites	19
Raclette Burger, *double short rib-brisket, caramelized onion, dijonnaise, raclette, brown's court sesame bun, house-cut pommes frites	16

### 3me - LE DESSERT

Cognac Milkshake, french vanilla ice cream, port whipped cream, parlor toppings	12
Apple Trifle, warm brown butter cake, caramelized apples, cinnamon-cayenne ice cream, calvados	12
Pot de Crème, chocolate custard, orange zest	8

*\*As with all things worth enjoying in life - consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of illness, especially if you have certain medical conditions.*