



DINNER - 3 courses, \$30.18

September 17-23, 2018

Add a flight of 3 wines for \$16 or 3 beers for \$12

1st Course, choice of:

- *Demi Arugula Salad - baby arugula, port-soaked dried figs, pears, red onion, gorgonzola, fig vinaigrette*
- *Soup du Jour*
- *Classic French Onion Soup*
- *Housemade Pate Crostini - pickled mustard seeds & onions, micro greens*

2nd Course, choice of:

- *Demi Martini Chicken - all-natural chicken breast, gin & vermouth, pearl onions, green olives, fingerling potatoes & market vegetables*
- *Demi Curry Tofu - organic tofu, french curry, roasted butternut squash sauce, onion frizzles, wild rice & lentil mujadara*
- *Pork Tenderloin Normandie - all-natural pork tenderloin, apples, calvados, cider, cream, wild rice pilaf, market vegetables*

3rd Course, choice of:

- *Mousse du Jour*
- *Creme Brulee du Jour*