

# *A Tribute to Julia Child*

*Three Courses for \$35*

## *First Course*

### *Chicken Liver Pate*

*Garnished with onions, tomatoes, and toast points*

### *New England Style Chicken Chowder*

### *Soupe a L'Oignon*

### *Assorted Wild Greens*

*Mustard Seed Vinaigrette*

## *Second Course*

### *Steak au Poivre*

*New York Strip coated in roasted peppercorns served with Cognac sauce, seasonal potatoes and vegetables*

### *Poulet "Coq Au Vin"*

*Braised Chicken "Coq Au Vin" (breast of leg) with red wine, mushrooms, bacon, onions  
Seasonal vegetables, and egg noodles*

### *Julia's Legendary Beef Bourguignon*

*Braised tenderloin tips with carrots, celery and mushrooms, finished in a rich red wine sauce, served with egg noodles*

### *Julia's Rainbow Trout Almandine*

*Sautéed Rainbow Trout, served with seasonal vegetables and potatoes, topped with beurre blanc sauce*

## *Third Course*

### *Crepe Suzette*

### *Crème Brulee*

*You may substitute one of our famous soufflés for an additional charge of \$5*

*Suggested wine: 2010 Corbieres, Chateau La Boutignane, FR \$36.00*

*Parties of 6 or more 20% gratuity will be added*