

Patrons Appreciation Spring 2013

Three Courses for \$35

First Course

Soupe a L'Oignon

Assorted Wild Greens

Mustard Seed Vinaigrette

Second Course

Steak au Poivre

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

Poulet "Coq Au Vin"

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

Beef Bourguignon

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

Mustard Crusted Salmon

Roasted Salmon, topped with mustard and bread crumbs 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 Pairing: 2011 Chateau Coulange Bordeaux Blanc \$36.00

2010 Chateau la Boutignane Corbieres \$36.00

Parties of 6 or more 20% gratuity will be added