

## *A Tribute to Julia Child-- Three Courses for \$35*

### First Course

#### **Julia's Traditional Gravlax**

Cured Salmon garnished with cucumber salad and toast points  
2008 Paul Blanck Pinot Gris, Alsace \$9.50

#### **Chicken Liver Pate**

Garnished with onions, tomatoes, sweet Cumberland sauce and toast points  
2006 Vouvray Demi-Sec, Thomas, Loire Valley (sweet) \$10.50

#### **New England Style Chicken Chowder**

2006 Macon Bussieres, Verget \$11.00

#### **Soupe a L'Oignon**

2009 Chardonnay, Vignerons de Laudun-Chusclun, Vin de Pays D'Oc, \$7.50

#### **Boston Salad**

with marinated Lentils and lemon dressing  
2008 Selbach Riesling, Musel (light & sweet)...\$8.50

### Second Course

#### **Steak au Poivre**

New York Strip coated in roasted black peppercorns served with cognac sauce,  
seasonal potatoes and vegetables  
2008 Cotes du Ventoux, Chateau Resquie \$12.50

#### **Poulet "Coq Au Vin"**

Braised Chicken "Coq Au Vin" with red wine, mushrooms, bacon, onions  
haricots verts, rosemary honey carrots, and buttered egg noodles  
2008 Cotes du Rhone, Domaine d' Andezon...\$10.00

#### **Julia's Legendary Beef Bourguignon**

Braised tenderloin tips with potatoes, carrots, celery and mushrooms, finished in a rich red wine sauce, served en croute  
2005 Montague St. Emillion, Chateau Roudier...\$12.50

#### **Julia's Rainbow Trout Almondine**

Sauteed Rainbow Trout finished with meuniere butter, served with seasonal vegetable and potato  
2006 Macon-Bussieres, Verget...\$11.00

### Third Course

**You may substitute one of our famous souffles for an additional charge of \$5  
Grand Marnier, Chocolate, or Raspberry**

#### **Crepe Suzette**

Sillvan Ridge, Early Muscat, Oregon...\$9.00

#### **Crème Brulee**

Gould Campbell, 10 yr Tawny, Portugal..\$13.00