

Early 3-Course Prix Fixe Menu

Appetizers

Three Vegetable Terrine with Red Wine and Balsamic Reduction
Homemade Country Pate with Pickled Vegetables and Cornichons
Mixed Baby Greens and Roasted Red Beets with Pumpkin Seed Vinaigrette

Entrees

Skatefish with Roasted Mushrooms, Brussels Sprout in a Burgundy Emulsion
Chicken Breast with Swiss Cheese, Ratatouille and White Wine Sauce
Hanger Steak with Roasted Potato Cubes, Shallots & Red Wine Sauce
Plat Vert Green Market Vegetable Plate with Fettuccini in a Garlic infused Olive Oil

Desserts

Crème Caramel with Madeleine Cookie
Sliced Poached Pear in White Wine with Chocolate Sauce

\$25

for the Early 3-Course Prix Fixe

Effective April 1st 2011 CASH ONLY

****Party of 5 or less only****
5:00 to 7:00pm Tuesday and Thursday
Not Available on Wednesday
5:00 to 6:30 pm Friday, Saturday and Sunday
No Sharing