

THIS
EVENING'S
MENU

Without butter, without eggs, there is no reason
to come to France.
— Paul Bocuse

STARTERS

BEEF CARPACCIO* ✱ ✱

Dijon Aioli, Arugula Salad, Shaved Parmesan

ROASTED BUTTERNUT SQUASH
AND PICKLE PEAR SALAD ✱ ✱

Maple Syrup Vinaigrette,
Romaine, Goat Cheese, Walnuts

CREAM OF BROCCOLI ✱

Cheddar Cheese Crostini

CLASSIC "CAESAR" SALAD ✱

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✱ ✱

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✱ ✱

Shallots, Garlic, Parsley, Pernod Butter

BAKED FRENCH ONION SOUP ✱

Herb Croutons, Melted Gruyère Cheese

ENTRÉES

CAJUN SPICED DRUM FISH ✱ ✱

Black Bean Rice, Okra, Yellow Corn,
Smoked Tomato-Olive Oil Emulsion

OVEN ROASTED CHICKEN

SALTIMBOCCA ✱

Prosciutto, Sage, Fontina Cheese;
Mediterranean Vegetables, Lemon-Caper Sauce

PENNE PRIMAVERA

Seasonal Vegetables, Basil Pesto, Olive Oil,
Roasted Garlic, Vegetarian Parmesan Cheese

BAROLO BRAISED BEEF SHORT RIBS ✱

Creamy Truffle Polenta, Peas, Carrots,
Shiitake Mushrooms, Red Onion Marmalade

PORK STROGONOFF ✱ ✱

Pilaf Rice, Roasted Beetroot, Oyster Mushrooms,
Sour Cream

CELEBRITY CLASSICS

BROILED ALASKAN SALMON* ✱ ✱

Served Plain or with Classic
Hollandaise Sauce; Mashed Potatoes,
Seasonal Vegetables

GRILLED CHICKEN BREAST ✱ ✱

Garden Thyme Jus; Mashed Potatoes,
Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* ✱ ✱

Beurre Maître d' Hôtel; Mashed Potatoes,
Seasonal Vegetables

LENTIL FALAFEL ✱ ✱

Black Bean Puree, Pickled Carrots,
Cucumber Ribbons, Extra Virgin Olive Oil

✱ Gluten Free ✱ Vegetarian ✱ No Sugar Added ✱ Lactose Free

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.