

(Available from Tuesday to Saturday)

Three-Courses menu: \$32

Cromesqui salad, Farmer's Market salad or soup

Steak-Frites, Scottish Salmon or Mushroom Risotto

Vanilla bean crème brûlée or Apple Tatin

*Please see a la carte menu for descriptions of dishes
No Substitutions or split orders*

**Michelle & Christophe
Tasting menu:**

Four-Courses \$45
Wine pairings \$25

First Course :

Amuse-bouche

Saint Meyland Brut Rose, Cave de Marsigny, NV

Second Course:

Scallop & Foie-gras duet
Pinot Gris, Heimberger, 2005

Third Course :

Pan-roasted Veal strip, porcini-truffle jus
*Chinon, "Les Chiens Chiens",
Domaine de la Noblaie, 2004*

Or

Hereford Beef short rib, long pepper sauce
*Cotes du Ventoux, "Les Blaques",
Domaine de Berane, 2005*

Fourth Course :

Roasted Chestnut-honey pear
& Bleu des Causses pana cotta
Late Harvest Riesling, Kiona Vineyards, WA 2005

Or

Maple Flan, sage, glazed walnuts
*Muscat Beaume de Venise,
Domaine Coyeux, 2003*

This menu is available for the entire table only.

**Michelle & Christophe
Tasting menu:**

Six Courses \$59
Wine pairing \$35

First Course :

Amuse-bouche

Saint Meyland Brut Rose, Cave de Marsigny, NV

Second Course :

Scallop & Foie-gras duet
Pinot Gris, Heimberger, 2005

Third Course :

Pan-roasted Veal strip, porcini-truffle jus
*Chinon, "Les Chiens Chiens",
Domaine de la Noblaie, 2004*

Fourth Course :

Hereford Beef short rib, long pepper sauce
*Cotes du Ventoux, "Les Blaques",
Domaine de Berane, 2005*

Fifth Course :

Roasted Chestnut-honey pear
& Bleu des Causses pana cotta
Late Harvest Riesling, Kiona Vineyards, WA 2005

Final Course :

Maple Flan, sage, glazed walnuts
*Muscat Beaume de Venise,
Domaine Coyeux, 2003*

This menu is available for the entire table only.