



North Shore Restaurant Month Menu 2017

3 Course Prix Fixe Menu
\$33 excluding taxes & gratuity

Soupe de Jour / chef's selection

Soupe a L'Oignon Bistro Bordeaux / Emmental / Gruyere / classic beef broth

Escargots de Bourgogne / Burgundy snails / herb butter / Pernod / garlic

Mousse de Foie de Volaille / chicken liver mousse / pickled vegetables, Dijon mustard / toasted baguette

Steak Tartare / capers / cornichons / shallot / egg yolk

Salade Maison / mixed greens / verjus vinaigrette

Salade Lyonnaise / frisee / soft poached egg / bacon lardons / lemon pepper vinaigrette

Salade de Thon d'hiver / line caught Albacore tuna / pickles / frisee / hard boiled eggs / Dijon vinaigrette

Coregone Blanc aux Lentilles / Lake Superior whitefish / black beluga lentils / creamed leeks / smoked whitefish brandade

Moules Frites Mariniere / Prince Edward Island mussels / white wine / butter / beef tallow French fries

Truite Sauvage Amandine / Rushing Waters rainbow trout (WI) / almond puree / fennel / yukon gold potatoes / Marcona almonds

Steak Pommes Frites / 8 oz. hanger steak / maître d' butter / beef tallow French fries

Coq au Vin Bourguignon / chicken leg & thigh / bacon lardons / Cipollini onion / carrots / mushrooms / fingerling potato

Gnocchis Parisian au Beurre Noisette / Parisian style gnocchis / roasted mushrooms / butternut squash / turnips / brown butter

Pain Perdu au Calvados / sweet fried brioche / house made vanilla ice cream / calvados & vanilla bean caramel

Terrine au Chocolat Noir / "Chocovic" 70% dark chocolate terrine / fresh raspberry coulis

Profiteroles au Chocolat / "pate a choux" / vanilla ice cream / 70% dark chocolate sauce

Executive Chef John Slack, Sous Chef Colin Scroggins
a service charge of 20% may be added for parties of 6 or more
Visit our sister restaurants Creperie Saint Germain & Patisserie Coralie