



DINNER \$45

FIRST COURSE

FRENCH ONION SOUP

Gruyère Cheese, Crouton, Crispy Leeks

SMOKED CUCURBITA SOUP

Toasted Squash Seeds, Olive Oil

SMOKED WHITEFISH SPREAD

Crostini, Crispy Capers, Pickled Red Onion and Cucumber

ROASTED SQUASH SALAD

Spinach, Candied Pecan, Honey-Apple Vinaigrette

ENTREE

FULL MUSSEL POT

White Wine; Mushroom & Bacon; Thai Curry; Mediterranean; or Bolognese

ROASTED SWORDFISH PROVENÇAL

Clams, Cherry Tomato, Roasted Peppers, Fennel, Spinach, Lemon-Caper Butter

PORK SHANK

Bone-In Pork Shank, White Wine Braised Sauerkraut, Pork Jus

CHICKEN GRAND-MÈRE

Pomme Purée, Wild Mushrooms, Bacon Lardons

BEET AND TURNIP GRATIN

Gruyère Cheese, Mornay

DESSERT (choice of)

Pistachio Crème Brûlée; Basque Cheesecake; Hazelnut Mousse; or Blueberry Pavlova