

Lunch Banquet

\$40 PER PERSON

sharing banquet menu for lunch only

Entrée

ASSIETTE DE CHARCUTERIE

Assortment of saucisson, jambon crue, riette, and pate, severed with house pickled and fresh baguette



Main

CHEEKY BEEF

Slow braised beef cheek in red wine served with lardon & mushroom sauce on potato puree

VEGGIE PATCH

French onion & potato hash served with garlic & tarragon tossed seasonal vegetable on eggplant puree

POISSON DU JOUR

Chargrilled salmon on ruban crêpe and finished with asparagus & champagne sauce



Dessert

TART FINE

Thin apple and frangipane puff pastry tart with calvados ice cream