



## 3 COURSE FEATURE

\$25

### ~~—FIRST COURSE—~~

*Ham and Swiss Crepe  
with a fried egg and béchamel sauce*

6

*Suggested Wine Pairing:*

*Pinot Grigio, Stella 2008, Umbria, Italy*

### ~~—ENTREE—~~

*Boudin Blanc*

*grilled house made sausages served over  
braised cabbage and root vegetable hash  
finished with fresh horseradish and Dijon sauce*

18

*Suggested Wine Pairings:*

*Joseph Drouhin 'Véro' 2003, Burgundy, France*

### ~~—DESSERT—~~

*Financier*

*brown butter almond cake with espresso chocolate sauce  
and vanilla bean ice cream*

7

*Suggested Wine Pairing:*

*Niepoort Tawny Port, Douro Valley, Portugal*

*Suggested Wine Flight Pairing \$15*

*-Items available ala carte-*

## ADDITIONAL FEATURES

### ~~—FRESH CATCH—~~

*Rainbow Trout*

*Idaho rainbow trout stuffed with wild rice and almonds  
served with pan roasted broccoli  
and finished with champagne beurre blanc*

22

### ~~—FOIE GRAS OF THE MOMENT—~~

*Terrine*

*with onion sauternes marmalade, toasted hazelnuts  
and a petite salad with truffle vinaigrette  
served with toast points*

16

*Suggested Wine Pairing:*

*Sauternes, Chateau de Segur 2003, Barzac, France*

