

# MENU

\$46 Plus Tax & Gratuity  
Add \$23 Wine Pairing

## Appetizer

Please Select One

### HIVER

farm lettuce / roasted beet / whipped local feta /  
candied pecan / winter vinaigrette

### ESCARGOTS DE BOURGOGNE

baked snails / garlic herb butter sauce /  
crispy leek / toasted baguette

### PETITE SOUPE A L'OIGNON

classic french onion soup / braised oxtail / gruyere / crouton

## Entrée

Please Select One

### POULET

pan seared frenched chicken breast / fondant potatoes /  
melted leeks / sauce veronique

### BŒUF BOURGUIGNON

short rib, baby carrots / pearl onion / potato/ foraged mushrooms/  
orange gremolata / black truffle port reduction

### CASSOULET

hearty braised stew / mixed beans / topped with confit chicken &  
duck crackling / herb bread crumb crust

### SAUMON EN PAPILOTE

salmon filet steamed in parchment / garlic compound butter /  
turnip & potato / horseradish beurre blanc / seasonal gratin

## Dessert

Please Select One

CRÈME BRULÉE

MOUSSE DU JOUR

BREAD PUDDING

CHEZ GEORGES



BISTRO & BAR

