

SPECIALS

From the Burgundy region of France

February 18th – 29th

Flatbread

CROQUE MADAME

duroc ham, sauce mornay, fried organic egg · 10*

Wine Pairing:

P. Louis Martin:

Champagne, France NV · 17.50

Salad

FRISÉE AUX LARDONS

frisée, bacon lardons, soft boiled organic egg, champagne-dijon vinaigrette, snipped chives · 12*

Wine Pairing:

Cave de Tain Marsanne:

Vin de Pays des Collines Rhodaniennes, France '07 · 8.00

Entrées

BOEUF À LA BOURGUIGNONNE

shortrib, bacon lardons, hedgehog mushrooms, caramelized pearl onions, mashed potatoes, brussels sprouts · 29

Wine Pairing:

Domaine de Poujo:

Madiran, France '08 · 8.50

PAN ROASTED TROUT

porcini mushroom duxelles and wilted spinach stuffing, haricot vert, lemon-brown butter, toasted almonds · 25

Wine Pairing:

Domaine Coste-Caumartin:

Bourgogne, France '06 · 8.50

Cheese

TRIPLE CRÈME FLIGHT

a sampling of three different triple crème cheeses, brûléed pears, dijon mustard · 17

Wine Pairing:

Dolin Vermouth Rouge:

Chambéry, France · 6.50

Dessert

AMARENA CHERRY CLAFOUTIS

with black currant ice cream · 8

Wine Pairing:

Vial Magnères 'Tradition' 4 Year:

Banyuls, France NV · 8.50

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.