



## Les Entrées

APPETIZERS

SOUPE À L'OIGNON GRATINÉE Onion Soup, Sherry, Comté	8.
SOUPE AUX PETITS POIS ET AU PORC (GF) Split Pea Soup, Smoked Ham	7.
MOULES ET FRITES (GF) Mussels, Saffron, Dijon, White Wine, Saffron Aioli	9.   18.

ESCARGOTS AUX NOISETTES (GF) Wild Burgundian Snails, Hazelnuts, Herbed Butter Sauce	10.
SALADE DE FROMAGE DE CHÈVRE (V) Marinated Goat Cheese, Arugula, Roasted Red Pepper	8.
TARTINE AU JAMBON ET COMTÉ Warm Croûte, Ham, Comté, Field Greens, Dijonnaise	8.
STEAK TARTARE Capers, Shallot	10.

## SIGNATURE PERRIER DISHES

24 EACH.

**MARDI**  
TUESDAY

SUPRÊME DE POULET  
CHICKEN, PARFUMÉ  
AU VINAIGRE DE CIDRE  
(GF)

**MERCREDI**  
WEDNESDAY

POUSSIN À LA MOUTARDE  
MUSTARD CHICKEN,  
SAUCE CHORON

**JEUDI**  
THURSDAY

COQUILLES ST. JACQUES  
SCALLOPS, POLENTA,  
BOUILLON AU SAFRAN  
(GF)

**VENDREDI**  
FRIDAY

BOUILLABASSE  
DE MARSEILLE  
SEAFOOD STEW (GF)

**SAMEDI**  
SATURDAY

GALETTE DE CRABE DE  
LE BEC-FIN  
CRAB CAKE (GF)

## Les Plats

ENTRÉES

SAUMON POËLÉ AUX LENTILLES (GF) Pan-Roasted Salmon, Braised Green Lentils, Rainbow Chard	20.
COQ AU VIN Red-Wine-Braised Chicken, Lardons, Pearl Onions, Mushrooms	19.

CONFIT DE CANARD AUX CHOUX DE BRUXELLES (GF) Preserved Duck, Roasted Brussels Sprouts, Chestnuts	20.
BLANQUETTE DE VEAU Veal Stew, Carrots, Fingerling Potatoes	21.
STEAK ET FRITES (GF) Bavette or Filet, Maître d'hôtel Butter	22.   26.
CASSOULET VÉGÉTALIEN Vegan White Bean Stew, Smoked Tea	18.

## Tableside Presentation

FRIDAY AND SATURDAY ONLY. ALL GUESTS MUST PARTICIPATE.

Let our management students show you their impressive hospitality skills by creating classic French dishes right at your table!

SALADE AUX ÉPINARDS CHAUDS Warm Spinach Salad, Lardons, Hard-Cooked Egg, Croûtons	10 PP.
STEAK AU POIVRE Peppercorn-Crusted Filet, Roasted Tomato, Haricots Verts	25 PP.
CRÊPES SUZETTE FLAMBÉS Orange, Lemon	10 PP.

Please note that tableside service is a delicate craft and needs advance notice. Please notify your server as soon as possible.

(GF) Gluten Free (V) Vegetarian (V+) Vegan

## Plats d'Accompagnement

SIDE DISHES



ÉPINARDS SAUTÉS Spinach, Garlic, Duck Fat	POMMES FRITES Saffron Aioli
HARICOTS VERTS Tomato Concasse, Shallots	POMMES PURÉE Chive Butter

6 EACH.

20% Gratuity Included For Parties of 8 or More  
Executive Chef Todd Braley, Chef Jacqueline Lovecchio, and Chef Kate Honeyman

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.