

MENU

L'ENTREE

APPETIZER

SOUPE Á L'OIGNON GRATINÉE

Onion Soup, Sherry, Crouton, Gruyere | 10

MUSHROOM CONSOMMÉ * GF V

Chicken Mousse, Royal Trumpet Brunoise | 12

SALADE LYONNAISE GF

Frisee, Potato, Haricots Verts, Lardon, Poached Egg | 10

ROQUETTE SALAD * V

Arugula, Charred English Sweet Peas, Brisée, Lemon Vinaigrette | 12

RACLETTE POTATOES GF

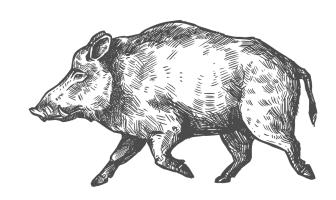
Roasted Fingerlings, Melted Raclette Cheese | 11

MUSSELS

Dijon-White Wine Cream Sauce, Fines Herbs, Charred Bread | 14

WINTER VEGETABLE ARANCINI

Squash, Sweet Potato, Sage Cream | 12



Dish Created by our Bachelor Students

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

LE PLAT PRINCIPAL

ENIREE

PAN ROASTED SALMON GF

Roasted Brussels Sprouts, Quinoa, Preserved Lemon | 27

PAN SEARED VENISON

Kale, Chestnuts, Smoked Oat-Parsnip Puree, Cranberry | 42

CROQUE MADAME

Ham, Comte, Mornay, Fried Egg | 21

STEAK FRITES GF

10 oz Ribeye, Maitre d' Butter, House Cut Fries, Garlic Aioli | 39

ROASTED CHICKEN *

Swisschard, Butternut Squash Puree, Jus de Poulet | 26

CITRUS PASTA

House made Pasta, Spinach Cream Sauce | 21

SIDES

SAUTEED SPINACH

Garlic, Duck Fat | 6

HOUSE CUT FRIES

Garlic Aioli | 5

HARICOTS VERTS

Tomato Concassé, Shallot | 6

MUSHROOM FRICASSEE

Crème Fraiche, Fines Herbs | 8

This menu is prepared by our students, under the supervision of Executive Chef Todd Braley