

LUNCH & DINNER MENU

FIRST COURSE

Alpine Cheese and Charcuterie Board Jambon de Bayonne, Saucisson Sec, Housemade Country Pâté, Salmon Ballotine, Rillettes Housemade Pickles, Whole Grain Mustard, Fresh Grilled Baguette

> Vegetarian Option Roasted Beets with Chévere, Pears, Candied Walnuts

SECOND COURSE

Choice of:

French Onion Soup Gratinée

Lentil Carrot Salad

THIRD COURSE

Choice of:

Cassoulet Duck Confit, Garlic Sausage, Pork Belly, Tarbais Beans

Trout Grenobloise Brown Butter, Capers, Lemon, Petite Croutons, Haricot Vert

Daube de Beouf Bourguignon Short Rib braised in Red Wine with Mushrooms, Pearl Onions, Bacon, Potato Puree

> Baked Gnocchi Parisienne Butternut Squash, Leeks, Parmesan

DESSERT

Chocolate Fondue House Made Vanilla Pound Cake, Marshmallows, Maple Sugar Cookies, Seasonal Fruit and Berries, Pretzel Rods, Rice Krispie Treats