



Appetizers

-La Soup du Jour

the chef's daily creation

-Two Stock Onion Soup

baguette croutons, gruyère cheese

-Organic Mesclun

tossed with zesty house vinaigrette

-Red Beet Salad, roasted walnuts and crumbled goat's cheese

Sherry vinegar, shallots, olive oil, walnuts, goat's cheese

-Butternut Squash Socca Pancake

served with baby greens, herb crème fraîche and house chutney

-Escargots a la Bourguignonne

sautéed in olive oil until crisp, served over plum tomato sauce made with garlic and onion

-The Chef's Country Pâté

toasted baguette, onion confit, cornichons, Dijon, organic mixed greens

Main Courses

-Chez Vous Veggie Burger

made with mirepoix vegetables, white quinoa and mushrooms; toasted brioche vegetable aioli

-Wild Shrimp Provençale

shrimp sautéed with olive oil, garlic, shallot, plum tomato sauce, gluten-free angel hair pasta

-Fall Mushroom Pasta

Garganelli pasta, olive oil, shallot, white wine, natural vegetable stock, parmesan

-Sole Meunière

sautéed with lemon butter sauce; ratatouille a la bohémienne

-Grilled Organic Salmon

parsnip puree, frisée lettuce and pomegranate vinaigrette

-Lemon-Roasted Chicken

roast butternut squash puree, house-cured lemon, natural pan juices

-Grass-fed New York Steak au Poivre

mashed potatoes, sautéed spinach, cognac peppercorn sauce

Desserts

-Frangelico Cheesecake with wild berry coulis

-Dark Chocolate Mousse with hazelnut Pirouline wafer and whipped cream

-Warm Granny Apple and Walnut Tart flambéed with Calvados

-Classic Crème Brûlée

-Nougat Glacé- semifreddo of honey meringue and walnut nougatine

-Vanilla Gelato/Dulce de Leche Gelato/Granny Apple Sorbet