

RESTAURANT WEEK DINNER

Chouette

TO BEGIN

Endive & Golden Baby Beets (v)

Roquerfort Cheese, Frisée, Candied Walnuts, Vinaigrette

Dirty French Caesar (v)

Romaine Hearts, Green Olives, Herb Vinaigrette

Vichyssoise

Chilled Potato and Leek Soup, Crème Fraîche, Croutons

TO CONTINUE

Coq au Vin

Pearl Onions, Lardons, Mushrooms, Noodles

Rainbow Trout Grenobloise

Cauliflower, Capers, Sorrento Lemon, Croutons

Boudin Blanc

Pomme Mousseline, Granny Smith, Cider Jus

upgrade your entree \$25

Cellentani Pasta

Butter Poached Maine Lobster, Shaved Black Truffle

Outside Skirt Steak Frites

Beurre Maître d'Hôtel or Peppercorn Sauce

TO CONCLUDE

Mousse au Chocolat

Mocha, Hazelnut, Whipped Cream

Profiteroles

\$50

RESTAURANT WEEK LUNCH

Chouette

TO BEGIN

House Salad

Vichyssoise

Chilled Potato and Leek Soup, Crème Fraîche, Croutons

TO CONTINUE

accompanied with Pomme Frites

Gruyère Cheese & Parisian Ham Crêpe

Mornay Sauce

Jambon Beurre

Baguette, Parisian Ham, Vermont Butter, Cornichons

Quiche Lorraine

Gruyère, Lardons

Chicken Dirty French Caesar

Romaine Hearts, Green Olives, Herb Vinaigrette

upgrade your entree \$25

Outside Skirt Steak Frites

Beurre Maître d'Hôtel or Peppercorn Sauce

TO CONCLUDE

Mousse au Chocolat

Mocha, Hazelnut, Whipped Cream

Profiteroles

\$30

