



## Dinner 45.

*excludes tax & gratuity*

### *First Course*

#### **TUNA TARTARE**

avocado, tomato, shallot, yuzu, lavash crisp

#### **KALE & ENDIVE**

roquefort blue cheese, green grapes, smoked almonds, celery **VG GF**

#### **ADD**

GRILLED FLAT IRON STEAK **14.**

HERB CHICKEN BREAST **8.**

POACHED SHRIMP **9.**

#### **FONDUE SERVICE**

**28. serves 2 guests**

gruyère cheese, aged cheddar, braised bacon,  
vegetable crudité, warm garlic sourdough

### *Second Course*

#### **ROYALE WITH CHEESE**

smash burger, sharp american cheese, dijonnaise,  
caramelized onion, dill pickle

**ADD BACON 7.**

#### *Provence Style*

served over gruyère cheese fondue **5.**

#### **ROASTED HALF CHICKEN**

mashed potato, garlic confit, chicken jus

#### **PAN SEARED SEA BASS**

caper brown butter, brioche croutons, parsley, lemon

#### **SUBSTITUTE**

#### **STEAK FRITES**

6oz flat iron, garlic aioli, crispy frites **15.**

### *Dessert*

#### **WARM APPLE BREAD PUDDING**

cider toffee caramel, vanilla gelato

#### **BRÛLÉED FRENCH TOAST**

vanilla custard, cinnamon brown sugar gelato

*An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.*

BAR LA RUE

# Cocktail Pairing

29. per person

## *First Pairing*

choice of

### **LE PETITE SPRITZ**

blood orange, strawberry, rose, lemon, brut

**CREMANT, JC CALVET,  
BORDEAUX, FRA**

## *Second Pairing*

choice of

**COTES DU RHONE, BIELER,  
"LA JASSINE", VALREAS, FRA**

**SAUVIGNON BLANC, RAPHAEL  
MIDOIR, TOURAINE, FRA**

## *Dessert*

**MINI ESPRESSO MARTINI**

