

M E N U

==== Prix Fixe Lunch ====

ENTRÉES

SALADE FERMIERE

- *grilled chicken breast, avocado, tomatoes, arugula, Parmigiano Reggiano, sherry-shallot vinaigrette* •

GRILLED SCOTTISH SALMON

- *French lentils, seasonal vegetables, fresh lemon vinaigrette* •

SHIITAKE & PESTO TAGLIATELLE

- *roasted tomatoes, roasted garlic, pine nuts, Parmigiano Reggiano* •

BURGER D'ALSACE

- *brioche bun, caramelized onions, lettuce, tomato, aioli, French fries* •

CHOICE OF
GRUYÈRE, OR CHEDDAR

DESSERTS

TAHITIAN VANILLA CRÈME BRÛLÉE

- *vanilla custard, caramel crust* •

MIXED BERRY CRUMBLE

- *assortment of fresh seasonal berries, crème fraîche, raspberry coulis, cookie crumbs, vanilla ice cream* •

BEVERAGES

- *Choice of: soft drinks, American coffee, or tea* •

EXECUTIVE CHEF: PHILIPPE ROUSSEL