

Plats Du Jour	Appetizers	Main Course	Desserts	Wine
<p>Monday: Bouillabaisse</p> <p>Tuesday: Grilled Trout</p> <p>Wednesday: Smoked Pork Loin</p> <p>Thursday: Beef Brisket</p> <p>Friday: Whole Roasted Bass</p> <p>Saturday: Crispy Duck Confit</p> <p>Sunday: Braised Beef Tips</p>	<p>Soup du Jour</p> <p>Leafy Greens</p> <p>Organic Vegetable Salad</p> <p>Bib Lettuce & Endive Salad</p> <p>Marinated Beet Salad</p> <p>Crispy Calamari Salad</p> <p>Tuna Tataki</p>	<p>Bombolotti alla Bolognese</p> <p>Roasted Organic Breast of Chicken</p> <p>Moule Frites</p> <p>Grilled-Miso Glazed Salmon</p> <p>Fluke "Meuniere"</p> <p>Steak Frites: skirt steak, organic sirloin, filet mignon au poivre, cote de boeuf</p>	<p>Fruit Crisp</p> <p>Pineapple Tart Tatin</p> <p>Chocolate Gateau</p> <p>Profiteroles</p> <p>Chocolate Coconut Souffle</p> <p>Homemade Icecreams and Sorbets</p>	<p><i>By the glass</i></p> <p>White</p> <p>Prosecco, Santi Pino Grigio, Newton Chardonnay, Pascal Jolivet Sauvignon Blanc, "Hugel" Gewurztraminer</p> <p>Red</p> <p>Cudjee Creek Shiraz, Heron Cabernet Sauvignon, Lieb Cellars Merlot, Montinore Pinot Noir, Bourgogne-Rouge Pinot Noir, Chateau Pichon Merlot/Cabernet</p>

Menus are subject to daily and seasonal change.