



September 7-8 Menu  
*c'est la saison des vendanges*

*hors d'oeuvres*

CÔTES TANDOORI  
 3 count St. Louis Pork Ribs,  
 Amba Sauce, Mango Chutney  
 \$16

CREVETTES MARINÉES  
 Sweet Onion Pickled Shrimp,  
 Capers, Celery Seed  
 \$18

*les plats principaux*

each entree is served with *salade César à l'avocat grillé*: grilled romaine, avocado, red onion, lemon, baguette crouton, homemade caesar dressing

CÔTELETTES D'AGNEAU

Grilled Lamb Chops, Basil Mint Chimichurri,  
 Smoked Tomatillo, Smoked Tomato Risotto  
 \$28

ESPADON GRILLÉ

Grilled Swordfish, Citrus Pico de Gallo,  
 Crème Fraîche, Roasted Purple Cauliflower Steak  
 \$30

POULET EN PAPILOTE

Chicken Breast, Maitaki Mushrooms, Country Ham,  
 White Wine Sauce, Charred Okra, Marble Potato Coins  
 \$24

*Dessert*

CHEESECAKE AU CITRON VERT

Key Lime Cheesecake, Cilantro Whipped Cream  
 \$12