

For reservations call...

315-787-0400



“Oui, Merci!”

Monday Night

SAMPLE MENU

THREE COURSE PRIX FIXE

45. PER PERSON

20. WINE PAIRINGS

FIRST COURSE

“CHOICE OF ONE”

SALADE DE BETTERAVES CHÈVRE*

beet salad, walnuts, goat cheese, herbs de provence vinaigrette

WINE PAIRING: WHITE BLEND, FAMILLE HUGEL, *GENTIL*, ALSACE, FR 2020 7|10

POTAGE DE MAÏS*

creamy sweet corn soup, house focaccia croutons

WINE PAIRING: ALIGOTE, DOMAINE SYLVAIN LANGOREAU, BOURGOGNE, FR 2020 7|10

SECOND COURSE

“CHOICE OF ONE”

CANARD AUX PRUNES*

roasted duck breast, fingerling potatoes, flx carrots, plum sauce

WINE PAIRING: GAMAY, DOMAINE ARMAND HEITZ, BEAUJOLAIS, FR 2020 8|12

RATATOUILLE ET FROMAGE*

eggplant, zucchini, pepper & tomato casserole, tomato ragu, cheese curds

WINE PAIRING: GROLLEAU, LES ATHLETES DU VIN, VDF, FR, 2021 8|12

DESSERT COURSE

“CHOICE OF ONE”

CHOCOLATE POT DE CRÈME*

whipped cream

WINE PAIRING: CREAM SHERRY, LUSTAU, *CAPATAZ ANDRES*, JEREZ, SP 7|10

LOCAL STONE FRUIT TART*

almond coconut crust, mascarpone cream, plums & peaches, apricot glaze

WINE PAIRING: BEERENAU SLESE SCHEUREBE, ZANTHO, BURGENLAND, AT 2017 7|10

*gluten free or options available