



AUGGIE MENU

hors d'œuvre

CHOICE OF

SOUP du JOUR

Soup of the Day

AUBERGINES CROQUANTES*

Crispy Eggplant Napoléan, Tomato, Chèvre, Pistou, Olive Tapenade

SALADE de BETTERAVES

Roasted Beets, Frisée, Raspberry, Hazelnuts, Roquefort

principaux

CHOICE OF

SAUMON GRILLE

Grilled Salmon, *Chef's Seasonal Preparation*

STEAK FRITE

Grilled Sirloin, Beurre Maître d'Hôtel, Pommes Frites

CONFIT de CANARD

Duck Leg Confit, *Chef's Seasonal Preparation*

cheese (optional)

SELECTION OF ARTISANAL CHEESES

\$5/person Supplement

dessert

CHOICE OF

MOUSSE au CHOCOLAT

Chocolate Mousse, Espresso, Grand Marnier

FRUIT de SAISON

Seasonal Fruit

CRÈME BRÛLÉE

Seasonal Preparation

Served with freshly ground & brewed coffee & decaf

*The first course Aubergines Croquantes option may only be offered to parties of fewer than 20 guests
For parties greater than 20 guests, Chef will substitute another item.

The *Auggie* menu is priced at \$56 (++) per guest for food & coffee service
6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition

Groups over 40 are limited to 2 options for each course.

Menus are seasonal and subject to change