



SIMONE MENU

hors d'œuvre

CHOICE OF

SOUP du JOUR

Soup of the Day

TORCHON de FOIE GRAS à la MÉDOCAINE

Foie Gras, Bordeaux Wine Gelée, Toasted Walnut Bread

SALADE de BETTERAVES

Roasted Beets, Arugula, Reggiano, Hazelnuts, Pomegranate

principaux

CHOICE OF

POISSON du JOUR

Fish of the Day, *Chef's Seasonal Preparation*

BRAISED VEAL

Chef's Seasonal Preparation

MAGRET de CANARD

Duck Breast, *Chef's Seasonal Preparation*

fromage

SELECTION OF ARTISANAL CHEESES

dessert

CHOICE OF

MOUSSE au CHOCOLAT

Chocolate Mousse, Espresso, Grand Marnier

CRÈME BRÛLÉE

Seasonal Preparation

FRUIT de SAISON

Seasonal Fruit

Served with freshly ground & brewed coffee & decaf

The *Simone* menu is priced at \$65 (++) per guest for food & coffee service

6% MD tax, 9% beverage tax, 20% service gratuity, espresso drinks & alcoholic beverages are in addition

Menus are seasonal and subject to change