



\$29 PER PERSON

hors-d'œuvre
SALADE d'ASPERGES

Bayonne-Wrapped Local Asparagus, Poached Egg, Toasted Brioche, Sauce Béarnaise

\$11

principal
VENTRE de PORC

Pan-seared Pork Belly, Local Asparagus, Mushrooms,
Potatoes, Green Onion, Sauce Bordelaise

\$24

dessert
GÂTEAU aux FRAISES

Hazelnut Dacquoise, Milk Chocolate Mousse,
Strawberry Ganache, Strawberry Coulis

\$7

