



DINNER
3 COURSES FOR \$45

APPETIZERS

CHOICE OF:

Caesar Salad

Romaine hearts, croûton debris, grated pecorino

End of the Summer Zucchini Soup

Curry oil, roasted pine nuts

Escargot Bordelaise

Garlic, butter, grilled baguette

MAINS

CHOICE OF:

Fried Flounder Amandine

Brown butter, sautéed spinach

Bacon Wrapped Pork Tenderloin

Fine white grits, natural jus

Yellow Beet Risotto

roasted pine nuts, scallions

Eggs “Bennett”

Poached eggs, filet medallions, béarnaise

SWEETS

CHOICE OF:

Bittersweet Chocolate Tart

Caramel whipped cream

Or

Poached Pear

Black currant syrup, Sable Breton

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% gratuity added to parties of six or more guests

Opening Season by

MICHAEL SICHEL, EXECUTIVE CHEF | LAURA RAY, DIRECTOR OF RESTAURANTS | REMY FUNFROCK, PASTRY CHEF