

TASTE OF YALETOWN

OCTOBER 16 – 26, 2020
3 COURSE MENU \$55/PERSON

APPETIZERS

HERBES DE PROVENCE CRUSTED GOAT CHEESE
beurre blanc, balsamic reduction, mesclun greens

MEDITERRANEAN CAESAR SALAD
focaccia crouton, grilled smoked duck breast,
house made dressing

SOUPE DU CHEF
chef's daily creation



ENTRÉES

BOUILLABAISSE
west coast style, prawns, scallops, mussels, fish,
fingerling potatoes, gruyère et la rouille

PAN SEARED AAA BEEF TENDERLOIN
seasonal vegetables, pomme frites, red wine peppercorn jus

WILD MUSHROOM RAVIOLI WITH GRILLED PRAWNS
white wine butter sauce, garlic, fresh tomato, herbs



DESSERT

TARTE AU CITRON
lemon tart, hazelnut brittle, whipped cream

