

Culinaria

Restaurant Week August 2017

First course

Baked Brie in Puff Pastry

With onion compote

Second Course

choice of

Roasted Pork Loin

Pickled Mustard Seeds, Sautéed Red Cabbage, Brandy-Port Sauce.

Or

Coq Au Vin

Buttered peas, parisienne potatoes, haricot verts, tournee carrots, red wine reduction

Dessert

Apple Tarte Tatin

Frozen greek yogurt, oatmeal crumble