

Menu Molière

3 Course Menu

\$44.00 per person food only **\$60.00** per person with wine pairings

(Not on Special Event day)

Menu

Appetizer

Choice of One

Grilled Quail on Romaine Heart with Poached Pear in a Miso Dressing

Or

Vegetables Soup du Jour with Quail Egg au Plat

Or

Portobello Mushroom and Mochiko Quail Breast Rôti

Entrée

Choice of One

Roasted Stuffed Quail with Pork Link Sausage and Dry fruits with Mexican Shrimp

Sautéed

Or

Poached Whole Quail in a Clarified Butter with Roasted Creamer Potato

In a Curried Fond du Veau Reduction

Or

Duo of Grilled Quail and Fish au Marché

Dessert

Choice of One

Bûche de Noël with Vanilla Bean Sauce

Or

Chausson Aux Pomme

(Tax & Gratuity are not included)