



5 COURSE DEGUSTATION MENU \$95
MATCHING WINE \$50

French onion soup with toasted bread, melted Gruyere cheese

Escargot – snails in garlic butter with fresh parsley

Kingfish niçoise, green beans, tomato, black olives, anchovies, egg

Boeuf Bourguignon served with carrot and mushrooms,
potato purée, red wine sauce

Crème Brûlée
