

Andrei's Anniversary Week Menu

July 12th - 16th

Special Dishes with Suggested Wine Pairing

Menu

Small Plates

PETIT FARCIES NICOIS 12

ROASTED BABY VEGETABLES STUFFED WITH GROUND BEEF, ONION,
GARLIC & SPICES SERVED, WITH BASIL PESTO
CHATEAU MONCONTOUR VOUVRAY, LOIRE VALLEY 2008 9

SALAD DE CHEVRE CHAUD 13

SUMMER BABY GREENS SERVED WITH WARM GOAT CHEESE ON A
TOASTED PAIN POILANE WITH BANYUL VINAIGRETTE
MACON VINZELLES CHARDONNAY, CAVE DES GRANDS CRUS, BURGUNDY 2008 9

SOUFFLE AU FROMAGE 12

GRUYERE & COMTE CHEESE SOUFFLE SERVED WITH SUMMER BABY GREENS
CHATEAU DES MATARDS SAUVIGNON BLANC, COTES DE BLAYE, BORDEAUX 2009 9

Mains

BEEF BOURGUIGNON 20 / 25

BRAISED BEEF STEW SERVED WITH POTATO GRATIN DAUPHINOIS
CHATEAU ST MARTIN ROSE, GRANDE RESERVE, PROVENCE 2009 9

CONFIT DE CANARD 21 / 26

PAN-ROASTED DUCK CONFIT SERVED WITH FRENCH STRING BEANS &
TRUFFLE-ONION POTATOES
DOMAINE DE LA PERRUCHE CABERNET FRANC, SAUMUR-CHAMPIGNY, LOIRE VALLEY 2008 9

BOUILLABAISE 22 / 28

FRESH FISH, SHRIMP & BLACK MUSSELS IN A SAFFRON-TOMATO BROTH
SERVED WITH GARLIC BREAD
CHATEAU ST DIDIER PARNAC MALBEC, CAHORS 2007 9

Dessert

LES TROIS DESSERTS 8

MOUSSE AU CHOCOLAT, VANILLA CREAM CHOUX PUFF & PARISIAN MACAROONS
DOMAINE DE LA MARGOTTERIE CHARENTES, PINEAU DES CHARENTES 9

3 COURSE PRIX FIXE LUNCH 30 3 COURSE PRIX FIXE DINNER 38

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