



TERRE ROUGE

Thursday February 22nd – Sunday March 3rd

APPETIZER
CHOICE OF:

Caesar Salad

double smoked bacon,
shaved parmesan

Bistro Salad (v)

pickled red onions, toasted walnuts,
lemon herb vinaigrette, goat cheese

Escargot

with garlic butter, baguette

Fried Calamari

spicy lemon aioli, peppers & pickles



\$38 *per person*
not including
gratuities or tax

MAIN COURSE
CHOICE OF:

Steak Diane

8oz new york striploin, creamy mushroom
& dijon mustard sauce

Coq Au Vin

classic chicken in red wine sauce, finger-
ling potatoes

Duck Confit Salad

orange vinaigrette, smoked duck bacon,
roasted beets & shaved fennel

Chicken Mushroom Pasta

spring onion, parmesan cream sauce



MAIN COURSE SIDES

**Truffle Fries & Grilled
Vegetables**

**with each table*



DESSERT
CHOICE OF:

Lemon Tart

New York Style Cheesecake

Coconut Crème Brûlée

Ice Cream / Sorbet

| Serving Parties Up To 6