



DINNER MENU

Vin de Noix*
House Made Bar Nuts

Salade RÊVE
mixed seasonal lettuces, olive tapenade, parmesan cheese.
Lemon thyme vinaigrette.

Poulet Façon "Coq au vin"
Red wine braised chicken leg & thigh with pearl onions, button
mushrooms & house made pancetta. Mashed potatoes.

OR

Summer Vegetable Gratan (vegetarian option)

Ile Flottante
Poached (soft) meringue on crème anglaise topped with
caramel sauce & toasted pistachios.

Les Fustiers Rhone Blend or Remoissenet Pinot Noir **

* Green walnut infused liquor, a classic aperitif in the South of France.
** Not included in the dinner price.