

RESTAURANT WEEK SEPT 18 – 30
SEATING AVAILABLE DAILY 4PM TO 9PM (NO BRUNCH)

(WE WILL NOT HAVE HAPPY HOUR DURING RESTAURANT WEEK)

3 COURSES \$40

APPETIZERS

- French Onion Soup** baguette croutons, Comtè cheese
- French Cheese** chef's selection of 3 French cheeses, fig compote
- Escargot** roasted garlic herb butter
- Pork Country Pâté** Dijon mustard
- Tomato & Basil** Heirloom tomatoes, Chatham Farms chevre, sherry vinegar, green basil oil

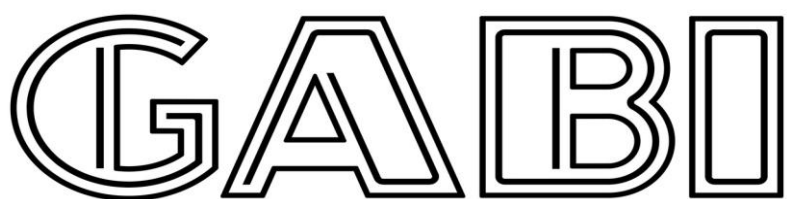
ENTREES

- Duck breast** La Belle farms moulard breast, smoked onion & potato puree, duck jus, sour cherry puree, snap peas
- Trout Grenobloise** Whole roasted trout, lemon caper sauce, grilled bread, green beans
- Roasted Chicken** brined Lancaster chicken, mushroom cream sauce
- Grilled Bistrot Steak** roasted garlic butter, peppercorn cognac sauce

DESSERTS

- Pot De Crème** Caramel custard, whipped cream, cookie
- Café Gateau** Chocolate cake, whipped coffee cream, crushed hazelnuts
- Eclaire**

Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness



CDDRW sponsored Specialty cocktails

Watermelon Margarita juiced watermelon, hornitos tequila, lime, triple sec **\$12**
Gold Rush Maker's Mark bourbon, honey syrup, lemon juice **\$12**

House cocktails

Blood OJ daiquiri rum, blood orange juice, lime, simple syrup **\$12**
Gin Rickey mixed berry infused gin, simple syrup, club soda, **\$12**
Kir Royal Sparkling wine, cassis **or** try violette, elderflower, pomegranate, or grapefruit upon request **\$12**
Honey Palmer lemon-ginger infused vodka, honey, ice tea **\$12**
Espresso martini cold brew, vodka, kahula, lemon zest **\$12**

BEERS \$7

Goose Island ipa	\$7	Omissions gluten removed	\$7
Troeg's Java Stout	\$7	Stella Artois Lager	\$7
Hoegaarden Witbier	\$7	Beck's Non Alcoholic	\$7
Kronenbourg Blanc	\$5 (10 oz draft)	Kronenbourg Lager	\$5 (10 oz draft)

SPARKLING

De Perrier Sparkling Wine **\$12 / \$50**
Christian Etienne Champagne **\$90**

HOUSE WINE

Chardonnay or Cabernet **\$8 / \$30**

WHITES

Capitelles des Fermes Chardonnay **\$12 / \$50**
Clou du Pin Bordeaux Sauvignon Blanc/Semillion **\$12 / \$50**
Domaine Guillaman Colombard/Sauvignon **\$12 / \$50**
Boisset Estates Bonpas Luberon Grenache Blanc..... **\$12 / \$50**
Jean Marie Petite Chablis Chardonnay, Burgundy **\$65**
J Moreau & Fils vouvray Chenin Blanc, Loire **\$65**
Jean Marc Crochet Sancerre Sauv Blanc, Loire **\$90**

ROSE

Les Calandieres Cinsault/Grenache, Southwest FR **\$12 / \$50**
Chateau Des Ferrages Rose Blend, Provence **\$65**

REDS

Domaine Cabrials Pinot Noir **\$12 / \$50**
Lionel Osmin Malbec **\$12 / \$50**
Chateau La Roc Merlot, Bordeaux **\$12 / \$50**

Cheval Quancard	Cabernet Sauvignon, Languedoc	\$12 / \$50
Chauvet Freres Beaujolais	Gamay	\$65
Chateau Gachon Saint Emilion	Merlot/Cab Franc, Bordeaux	\$65
Monmmessin Bourgogne	Pinot Noir, Burgundy	\$65
Ferraton Pere & Fils Crozes Hermitage	Syrah, Rhone	\$90
Domain Des Chanssaud Chateauneuf-du-Pape	Grenache/Syrah	\$90