

RESTAURANT WEEK JANUARY 2023

CARIBOU CAFE

LUNCH

CHOICE OF:

RED PEPPER TOMATO BISQUE - PARMESAN CRISP

CARIBOU CAFÉ SALAD - SHALLOT MUSTARD DRESSING

SEAFOOD CRÊPE (CRAB, SALMON, SHRIMP) - BEURRE BLANC

BEEF BOURGUIGNON PAPPARDELLE - HERBS

CHICKEN DIJONNAISE - MASHED POTATOES

CHOCOLATE MOUSSE

WARM CRÊPE - SALTY CARAMEL SAUCE

DINNER

CHOICE OF:

WARM GOAT CHEESE SALAD - RED BEET - FIG DRESSING

BELGIUM ENDIVE SALAD - ROQUEFORT - TOASTED WALNUT DRESSING

ESCARGOTS - PUFF PASTRY - GARLIC TOMATO CREAM SAUCE

SMOKED SALMON PÂTÉ - BRIOCHE - PETITE SALAD - LEMON OLIVE OIL

PORK SHANK CASSOULET

SALMON WELLINGTON - IVORY SAUCE - SPINACH - MUSHROOM

STEAK FRITES - TOMATO PROVENCAL - TRUFFLE DEMI GLACE

AMISH CHICKEN - RATATOUILLE - BEANS - BASIL AU JUS

CHOCOLATE ECLAIR

NOUGAT GLACÉ- FIG - APRICOTS - PRALIN

SPECIALTY COCKTAILS:

Haku Vodka Pomegranatini!

Champagne - grenada fruit

Remember Paris!

Knob Creek Rye - black cherry – absinthe orange - club soda