

Caribou Café Restaurant Week

First Course

Soup du Jour

French Cheese Plate, Apples, Grapes

Caesar Salad

Romaine, Shaved Parmesan, Croutons

Escargots

Brussels Sprouts 'Mange Tout', Lardons, Crème Fraiche-Sherry

Marinated Beet Salad

Whipped Fromage Blanc, Pistachios, Mint

Caribou Goat Cheese Salad

Mixed Greens, Honeycrisp Apples, Blackberries, Warm Goat Cheese Croute, Fig Vinaigrette

Second Course

Potato Gnocchi Provençal

Zucchini, Tomatoes, Red Peppers, Olives, Lemon, Capers, Basil

Roasted Salmon

Lentils 'de Puy', Carrots, Red Wine Salmis

Chicken 'Pot-au-feu'

Tender Organic Chicken, Fingerling Potatoes, Root Vegetables, Puff Pastry Shell

Beef Bourguignon

Red Wine Beef Stew, Lardons, Mushrooms, Pommes Purée

Desserts

Crème Brûlée

Chocolate Mousse

Candied Hazelnuts, Cocoa Nibs

Warm Crêpe Bretonne

Sea Salt Caramel, Toasted Almonds, Vanilla Ice Cream

Cocktail (not included in RW price)

The 46 Manhattan

Makers Mark 46, Rittenhouse Rye, Dolin Vermouth, Amarena Cherry