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 Provencal
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