



CARIBOU CAFE
BRASSERIE

Restaurant Week

Lunch

\$20

CHOOSE 2 COURSES

Starter

Butternut Squash Bisque
Candied Hazelnuts, Three Vinegar Reduction
Piment d'Eslette

Broiled Oysters
Fennel, Spinach, Chartreuse Royale

Escargot "Mange Tout"
Brussels Sprouts, Lardons, Crème Fraiche
Sherry Vinegar

Pate de Campagne
Cornichons, Dijon, Truffle Vinaigrette

Salade Verte
Cucumber, Red Onion, Fine Herbs
Avocado Green Goddess Dressing

Entree

Roasted Organic Chicken Breast
Heirloom Carrots 'Boulangere'
Smoked Olive Oil-Potato Puree
Thyme, Madeira Chicken Jous

Beef Bourguignon
Caramelized Onions, Carrots, Mushrooms
Lardons, Potato Puree, Red Wine

Grilled Faroe Island Salmon
Garbure Gasconne, Savory Cabbage
Roasted Red Peppers, Rosemary

Dessert

Crème Brûlée
Chocolate Mousse
Crepes Suzette Grand Marnier Syrup

Cocktails \$15

Knob Creek Old Fashioned
Hornitos Margarita



CARIBOU CAFE
BRASSERIE

Restaurant Week

Dinner

\$45

Starter

Butternut Squash Bisque
Candied Hazelnuts, Three Vinegar Reduction
Piment d'Eslette

Broiled Oysters
Fennel, Spinach, Chartreuse Royale

Escargot "Mange Tout"
Brussels Sprouts, Lardons, Crème Fraiche
Sherry Vinegar

Pate de Campagne
Cornichons, Dijon, Truffle Vinaigrette

Salade Verte
Cucumber, Red Onion, Fine Herbs
Avocado Green Goddess Dressing

Entree

Roasted Organic Chicken Breast
Heirloom Carrots 'Boulangere'
Smoked Olive Oil-Potato Puree
Thyme, Madeira Chicken Jous

Beef Bourguignon
Caramelized Onions, Carrots, Mushrooms
Lardons, Potato Puree, Red Wine

Grilled Faroe Island Salmon
Garbure Gasconne, Savory Cabbage
Roasted Red Peppers, Rosemary

Dessert

Crème Brûlée
Chocolate Mousse
Crepes Suzette Grand Marnier Syrup

Cocktails \$15

Knob Creek Old Fashioned
Hornitos Margarita