



## prix fixe

please select one item from each section

trio of beet, arugula, bacon, chevre, onion marmalade  
*domaine durand, sancerre, france*

mediteranean salad, boston bibb, heirloom tomatoes, cucumber, balsamic  
*legado del conde, albarino, rias baixas, spain*

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squid ink ravioli, butternut squash, beech mushroom, hazelnuts  
*louis sipp, pinot blanc, alsace*

scallops, variations of salsify, risotto, leek  
*chardonnay, hoopla, yountville*

hanger steak, fingerling potatoes, zucchini, alsatian mustard, smooth ambler jus  
*cabernet sauvignon/merlot, château cadillac, cuvée jj lesourgues, bordeaux supérieur*

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apple crisp, ice cream

bread pudding soufflé, whipped cream, caramel sauce

chocolate pôt de crème

*riesling, heinz eifel, shine, pfalz, germany*

prix fixe menu 40

wine pairings 15

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cheese course supplement 15

*les hillinger, pinot grigio, austria*

## first course

<b>mediterranean salad</b> , boston bibb, heirloom tomatoes, cucumber, niçoise olives, feta, capers	11
<b>trio of beet salad</b> , arugula, bacon, chevre, lemon	9
<b>arugula salad</b> , fennel, apple, carrot, shaved parmesan	11
<b>wilted spinach</b> , carrot, cucumber, crispy shallot	9
<b>onion soup</b> , crouton, parmesan tuile	8
<b>charcuterie</b> , assortment of house made pâtés, cured meats and cornichons	15
<b>oysters on the half shell</b> , champagne mignonette, morello cherry cocktail sauce, lemon	13 half 24 dozen
<b>steak tartare</b> , hanger steak, capers, shallot, cornichons, quail egg, spicy aioli	16
<b>squid ink ravioli</b> , butternut squash, beech mushroom, hazelnuts	12
<b>yellowfin tuna tartare</b> , sesame, cucumber, caper, lemon	14
<b>moules</b> , mussels with choice of: golden ale, garlic white wine or fennel cream	10
<b>cheese plate</b> , with tarragon dijon mustard, agave nectar, lingonberry compote, and crostini	3 for 15 5 for 25

## second course

<b>squid ink ravioli</b> , butternut squash, beech mushroom, hazelnuts	18
<b>chicken</b> , duck fat frites, chicken jus	20
<b>bone-in duroc pork chop</b> , au gratin potatoes, pea shoots, vanilla shallot reduction	36
<b>boeuf bourguignon</b> , braised beef, goat cheese pommes purée	24
<b>hanger steak</b> , fingerling potatoes, zucchini, alsatian mustard, smooth ambler jus	24
<b>halibut</b> , roasted tomato, cous cous, beech mushroom, caper	26
<b>moultard duck breast</b> , charred kale, sorghum dumplings, mushrooms, cherry	32
<b>prime filet of beef</b> , pommes purée, heirloom carrot, perigord truffle foie gras supplement	30 10
<b>moules and duck fat frites</b> , mussels, choice of: golden ale, garlic white wine or fennel cream	18
<b>scallops</b> , variations of salsify, risotto, leek	28
<b>normandy style fish stew</b> , scallops, mussels, white wine cream sauce	28

## sides

<b>ratatouille</b> , zucchini, tomato, yellow squash, eggplant, onion	8
<b>brussel sprouts with bacon</b>	8
<b>mac &amp; cheese</b>	8

soft drinks.....3

iced or hot tea.....3

small voss sparkling or still.....4

small french press.....4

large french press.....6

coffee blends available from dublin roasters: shab row bistro blend, banner school blend, or decaf  
\$1 of banner school blend proceeds donated to the banner school