Thursday, September 10, 2020
Lunch Seating 11am - 12pm, $15 per person
Dinner Seating 6pm - 7pm, $25 per person

**Appetizer**
French Onion Soup
Lyon-style

**Salad Niçoise**
Seared Tuna, French Green Beans, New Potatoes, Boiled Egg, Tomato and Olives

**Goat Cheese Stuffed Plum Tomato**
With Vegetable Ratatouille and Polenta

**Entrée**
Coq au Vin
Burgundy Wine Braised Chicken Leg and Thigh with New Potatoes

Steak au Poivre
Cracked Pepper Crusted NY Strip Steak with Demi Glaze Sauce, Duchess Potatoes and Sautéed Asparagus with Radish

Catch of the Day
Grilled with Caper, Shallot and Garlic Compound Butter, Roasted Carrot Batonette and Wild Rice Cakes

**Root Vegetable Medley**
Truffled Risotto and Asparagus Tips

**Bouillabaisse**
Fish Stew with Tomato, Fennel, and Rosemary Aioli Crostini

**Dessert du Jour**

Please no substitutions
Gratuities are appreciated and used along with a portion of the purchase price to provide scholarships for Hospitality students
Menus are subject to change due to product availability and student learning objectives