Thursday, September 24, 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

**Duck Rillettes**
* With Pickled Red Onion, Gherkins, and French Bread Croutons

**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

**French Garlic Sausage**
Cooking in Vouvray Wine with Chateau Potatoes and Broccoli Custard

**Dessert du Jour**

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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.