



Sonoma County Restaurant Week
February 22 – 28, 2010

Pour Commencer. Choice of:

Soupe aux Courge et Sauge
Butternut sage soup

Salade de Laitue
Butter lettuce
in creamy mustard
vinaigrette

Salade de Betteraves
Roasted beet & walnut salad

Plats Principaux. Choice of:

Poulet Fermière au Vinaigre
Farmhouse 'Rosie' chicken in Gravenstein apple cider vinegar sauce with mashed potatoes

Sole à la Grenobloise
Pan-seared sole with brown butter, capers, parsley and lemon sauce with haricot verts

Steak-Frites
Harris Ranch hanger steak with béarnaise sauce and fries

Dessert, Choice of;

Pot de Crème
Chocolate espresso
pot de crème
with
house-made chocolate
cookie

Crème Brûlée
Meyer Lemon crème brûlée
with
house-made lemon cookie

Apple Tart Tatin
Apple tart tatin
with
house-made ice cream and
apple-cider caramel

\$29.00 plus tax and tip. Beverages not included!