



## TABLE D'HÔTE

THREE-COURSES DINNER • 49 \$

### APPETIZERS

Potage of the moment  
Chef's inspiration

Mixed salad  
Cucumber, radish, cherry tomato, homemade vinaigrette

Asian-style salmon tartar  
Furikake rice, shiso, avocado, radish

### MAIN COURSES

Served on a hot stone with mashed potatoes, seasonal vegetables and your choice of one of these 3 sauces: pepper sauce, confit garlic emulsion and Worcestershire and Chinata sauce.

Nagano pork chop 10 oz

Yellowfin red tuna 6 oz

Filet Mignon 7 oz

### DESSERTS

Crème brûlée

Crispy Chou

\*Taxes and services not included.