



L'Entrée

APPETIZERS

POTAGE CITROUILLE 6. Pumpkin Oil, Marjoram Pistou	ESCARGOTS EN CROÛTE 9. Cornmeal Sable
MOULES FRITES 9. 18. Saffron, Dijon, White Wine	PETIT SALÉ AUX LENTILLES 8. Salted Pork, Le Puy Lentils
SALADE LYONNAISE 8. Frisée, Lardons, Poached Eggs	STEAK TARTARE* 8. Capers, Shallots

SIGNATURE PERRIER DISHES

24 EACH

MARDI

SUPRÊME DE POULET
 Farci Parfumé,
 Vinaigre de Cidre

MERCREDI

COQUILLES ST. JACQUES
 Polenta,
 Bouillon de Saffron

JEUDI

GALETTE DE CRABE
 "Le Bec-Fin"

VENDREDI

BOUILLABaisse
 DE MARSEILLE

SAMEDI

POUSSIN À LA MOUTARDE
 Sauce Choron

Le Plat Principal

ENTRÉES

FILET DE LOTTE À LA PROVENÇAL 19. Pan Roasted Monkfish, Tomato, Olives
COQ AU VIN 18. Lardons, Pearl Onions, Mushrooms

CONFIT DE CANARD 20. Preserved Duck, Potato, Haricot Vert
CHOUCROÛTE GARNIE 20. Braised Cabbage, Sausage, Smoked Pork, Champagne Broth, Mustard
STEAK FRITES 21. Red Wine Jus
PARISIENNE GNOCCHI 16. Parsnips, Fine Herbs

Tablesides Presentation

FRIDAY AND SATURDAY ONLY. ALL GUESTS MUST PARTICIPATE.

Let our management students show you their impressive hospitality skills by creating classic French dishes right at your table!

NOIX ST. JACQUES AU PERNOD 13 PP. Scallops, Pernod Cream
STEAK AU POIVRE 22 PP. Tomato Tarte Tatin, Brandy Cream
CRÊPES SUZETTE FLAMBÉS 10 PP. Orange, Grand Marnier

Please note that tableside service is a delicate craft and needs advance notice. Please notify your server as soon as possible.

Plat d'Accompagnement

SIDE DISHES

POMMES FRITES 6. Saffron Aioli
POMMES PURÉE 6. Chive Butter
ÉPINARDS SAUTÉS 6. Spinach, Garlic, Duck Fat



20% Gratuity Included For Parties of 8 or More.
 Executive Chef Todd Braley, Chef Tom Rutherford, and Mr. Tyler Fortna

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.