

LITTLE FRENCHIE

✦ MARCH PRIX FIXE MENU ✦ \$45 THREE COURSE MEAL

1ST COURSE

JARDIN SALAD
petite lettuce, shaved
vegetables, fines herbs,
shallot vinaigrette

- or -

**POTATO & LEEK
VELOUTÉ**
crème fraîche

2ND COURSE

**POULET CROÛTE
D'AMANDE**
chicken leg & thigh quarter,
sautéed haricot vert,
almond crust, sauce périgueux

- or -

PARISIAN GNOCCHI
hen of the wood mushroom,
chicory, herb oil

3RD COURSE

**CHOCOLATE
POT DE CRÈME**
apricot confecture,
french meringue

- or -

**VANILLA
CRÈME BRÛLÉE**
short bread cookie

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✦ WINE PAIRINGS ✦

SELECTED BY OUR CERTIFIED SOMMELIÈRS
(+\$35 FOR THREE HALF POURS)

Maison Henriot "Brut Souverain" Brut Champagne A.O.C.

2021 Hubert Meyer, Riesling, Vin d'Alsace A.O.P.

2019 Pierre et Bertrand Couly "Le Haute Olive" Chinon A.O.C.



NOT AVAILABLE DURING DAY OR LE BRUNCH SERVICE

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