

CELEBRATING OUR 3RD ANNIVERSARY @ RACLETTES

THURSDAY, MARCH 21ST @ 6:30 PM \$75 / PERSON

Apéritif

Sparkling wine, Champagne or other Pre-Dinner drink to be announced

Premier

OEUF MIMOSA AU CRABE

Crab stuffed deviled egg, crab, lemon

Seconde

VICHYSOISE À LA FRACCICA

Melted leek and potato soup made with Chef Glenn Fraccica's special recipe! Served hot.

Troisième

SALADE FRISSÉE DE PISTACHES ET DE CHÈVRE

Frissee, pears, pistachios, goat cheese crumbles, olive oil, lemon juice

Quatrième

FILET EN CROÛTE

Pastry crusted filet of beef, mushroom and shallot duxelles, asparagus, bordelaise sauce

Enfin

PROFITEROLES

Filled with blackberries, red raspberries, whipped cream topped with chocolate sauce

Perfect pairing wines are being selected by our team of experts!
They will be on our website soon.