

Spring Lunch Menu

2 COURSES \$23.95
3 COURSES \$28.95
PLUS TAX & GRATUITY

APPETIZER

Crisp House Salad

Mixed greens, julienne carrots in our master house dressing

Potage du Jour

A special seasonal soup, cooked fresh daily

OR

Escargots à la Bourguignonne for \$5 more

Succulent Burgundy Snails in Homemade Seven Herb Garlic Butter au Gratin

MAIN COURSE

Chicken Piccata

Chicken piccata served with pasta and a lemon butter caper sauce

Blackened redfish

Fresh filet of redfish served with lemon butter caper sauce

Quiche Lorraine

A classic quiche with ham, cheese, and onions baked to perfection

Médaille de Marcassin à l'aigre-doux

Pan Roasted Medallions of Young Texas Hill Country Wild Boar with Plum Sauce

DESSERT

Crème Brûlée

Creamy Custard glazed with Caramelized Sugar

Gâteau à la carotte

Carrot cake with a delicious cream cheese frosting

Mousse au Chocolat

Dark Belgian Chocolate Mousse

