



September 13th 2017

\$15 per person (tax included)

First Course:

French Onion Soup Gratinee
Caramelized onion broth with crouton and melted gruyere

OR

Celery and Apple Remoulade
Crisp celery and fresh apple with toasted walnuts tossed in sauce
remoulade

OR

Salmon Rillettes
Creamy salmon mousse with chives and smoked salmon

Second Course:

Croque Madame
Open faced ham and cheese sandwich with béchamel and fried egg

OR

Steak Frites
Grilled flat iron steak with pommes frites and shallot compound butter

OR

Ratatouille
Grilled squash, zucchini, and eggplant layered with light tomato puree.

Third Course:

Chef's Dessert Selection

Gratuities are appreciated and are used for student scholarships