

# *à l'avenue*

\$35

Pier Village Restaurant Week  
February 19 - 27, 2019

## *Hors D' Oeuvres*

**Salade Mesclun** - Shaved Vegetables, Cherry Tomato, Lemon Vinaigrette

**Kale Salad** - Apples, Currants, Puffed Quinoa, Cider Vinaigrette

**Spanish Octopus Salad** - Cannellini Beans, Citrus Fruit, Niçoise Olives, Tomatoes, Fresh Herbs

**Escargot** - Parsley-Garlic Butter

**Macaroni Gratin** - Gruyère Cheese, Mornay Sauce, Thyme Breadcrumbs

**Assiette de Fruit de Mer** - Three Oysters, Three Clams, Two Shrimp

## *Entrées*

**Canadian Salmon** - Puy Lentils, Mustard Crema

**Trout Amandine** - Haricots Verts, Toasted Almond, Beurre Blanc

**Moules Frites** - White Wine, Garlic, Shallots, Parsley

**Boeuf Bourguignon** - Fresh Pappardelle Pasta, Braised Beef in a Red Wine Sauce, Lardons, Vegetables

**Espelette Dutch Country Chicken** - Sunchokes, Brussels Sprouts, Buttermilk Polenta, Jus de Poulet

**Steak Frites** - Flat Iron Steak, Beurre Maitre d', Watercress

**Portobello Schnitzel** - Fingerling Potatoes, Green Beans, Whole Grain Mustard, Vegetable Demi-Glace

## *Dessert*

**Crème Brûlée** - Black Currants in Cassis, Lemon Madeleine

**Profiteroles** - Cream Puff, Toasted Almonds, Vanilla Ice Cream, Warm Chocolate Sauce

**Ice Cream or Sorbet Selection** - Seasonal Sorbet or Homemade Ice Cream

**Pot de Crème** - Dark Chocolate Custard Topped with Crème Chantilly

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**NO SUBSTITUTIONS PLEASE**  
Unavailable to parties of 8 or more  
Executive Chef: Josh Sauer  
Sous Chef: Christopher LoBue