



PORTLAND DINING MONTH

\$33

Prices listed are per individual.

Ingredients may vary depending on seasonal availability.

1ST COURSE

A choice of

Field Greens

moscatel vinaigrette, gruyere, currants

-or-

Ricotta Gnocchi à la Bourguignon

red wine braised beef, brown butter carrots, parmesan

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2ND COURSE

A choice of

Herbed Cod

green garlic-meyer lemon beurre blanc,
spring vegetable cous-cous

-or-

Mushroom Leek Crêpe

soft boiled egg, balsamic brown butter, hazelnuts

-or-

Double Brie Burger

spiced ketchup, onion, pickles, 'frites Petit Oiseau'*
(available à L'américaine)

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DESSERT

Tropical Chocolate Parfait

chocolate mousse, mango curd, pineapple compote,
coconut whip, macadamia madelines

-or-

Ice Cream & Sorbet Duo

daily selection, shortbread cookie