

HVRW 2022

\$29.95

LUNCH

SMALL PLATES

Baked French Onion Soup
Gruyere au gratin

P.E.I. Mussels Provençal
Fennel, Tomato, Shallots, Fresh herbs,
Pernod, White Wine

Fall Squash Tri Color Chopped Salad
Arugula, Endive, Radicchio,
Roasted Butternut Squash,
Dried Cranberries,
Parmigiano Reggiano,
Dijon Chardonnay Vinaigrette

Warm Frisée Aux Lardon Salad
Poached Egg, Duck Confit,
Crumbled
Roquefort Cheese, Croutons,
warm Sherry Vinaigrette

LARGE PLATES

Omelette Du Jour
Baby Greens, House Fries

Croque Monsieur
Brioche Grilled Cheese, Ham,
Swiss, Bechamel Sauce, House
Made Fries, Baby Mixed Greens

Black Angus Burger
*8oz Burger, Brioche Bun,
Lettuce, Tomato, Onion, Pickle,
House Fries*

Bouillabaisse Provençal
*Provençal Style Fish Soup, Fish
Du Jour, Shrimp, Clams,
Mussels, Fennel, Tomatoes,
Leeks, Garlic Croutons*

HVRW 2022

DINNER

\$39.95

Small Plates

Baked French Onion Soup
Gruyere au gratin

Fall Squash Tri Color Salad
Roasted Fall Squash, Dried Cranberries, Pears, Roasted Walnuts, Roquefort Cheese, Balsamic Tarragon Vinaigrette

Warm Frisée Duck Confit Salad
Poached Egg, Crumbled Roquefort Cheese, Croutons, warm Sherry Vinaigrette

P.E.I. Mussels Provençal
Fennel, Tomato, Garlic, Shallots, Fresh Herbs, Pernod, White Wine

Large Plates

Oven Roasted All-Natural Chicken
Braised Vegetables, Baby carrots, Potato Gratin, Morel Mushroom Madeira Wine Sauce

Grilled Atlantic Salmon
Baby Vegetables, Turmeric Basmati Rice, Toasted Almonds, Coconut Carrot Broth

Bouillabaisse Provençal Style Fish Stew
Fish Du Jour, Shrimp, Clams, Mussels, Fennel, Tomatoes, Leeks, Garlic Croutons, Rouille

