

Happy Hour

Boissons

Kroenenbourg 1664	4
Sauvignon Blanc, Chateau La Graviere, Bordeaux, 2013	7
Cabernet Sauvignon/Merlot, Chateau Gonin, Bordeaux, 2010	7
Tito's Handmade Vodka Martini	7
Boisson du Jour	8

Les Apps

Terrinede Agneau & Abricot <i>Lamb & apricot terrine with mint & rosemary</i>	8
Artichauts barigoule <i>Artichokes; braised in white wine, olive oil and butter</i>	7
Gratin de Choux-fleure aux truffles <i>Truffled Cauliflower Gratin</i>	8
Escargots de Bourgogne <i>Burgundy snails with fennel, garlic, butter & parsley</i>	7
Salade Niçoise <i>Salad of Ortiz tuna, haricot verts, egg, potato, anchovy, tomato, red onion, Nioise olives & red wine vinaigrette</i>	7

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