

## Express Bistro Menu

*Your Choice of Soup or Salad with an Entrée or Pasta, Coffee or Tea  
\$25.00 (Applicable Taxes & Gratuities are not included)*

Weekly Luncheon Choices – November 29<sup>th</sup> to December 3<sup>rd</sup>

### MONDAY

**SOUP** – Parsnip and Apple Soup, Herb Crouton

**SALAD** – Butter Lettuce, Shaved Fennel Salad, Grain Mustard Dressing

**ENTRÉE** – Crisp Confit of Duck, Fingerling Potatoes “Forestière”

**PASTA** – Farfalle, Lamb Sausage, Roasted Peppers, Artichokes, Feta Cheese

### TUESDAY

**SOUP** – Woodland Mushroom Velouté, Tarragon Chantilly

**SALAD** – Crisp Romaine Hearts, Bacchus Caesar Vinaigrette, Shaved Padano

**ENTRÉE** – Braised Beef Short Ribs, Whipped Potatoes, Bourguignon Garnish

**PASTA** – Rigatoni, Slow Braised Oxtail, Rapini, Button Mushrooms

### WEDNESDAY

**SOUP** – Mulligatawny Soup, Papadum Cracker

**SALAD** – Arugula, Watercress and Frisée Salad, Pumpkin Seed Dressing

**ENTRÉE** – Wedgewood Cassoulet- White Navy Beans, Confit Duck,  
Garlic Sausage, Smoked Belly and Shoulder of Pork

**PASTA** – Fusilli, Smoked Coho Salmon, Zucchini, Capers, Chervil Cream

### THURSDAY

**SOUP** – Split Green Pea and Bacon Soup

**SALAD** – Vine Tomato and Bocconcini Salad, Aged Balsamic

**ENTRÉE** – Classic “Coq au Vin”, Pappardelle Pasta, Rapini

**PASTA** – Penne, Alfredo Sauce, Woodland Mushroom Ragout, Crisp Prosciutto

### FRIDAY

**SOUP** – Roasted Butternut Squash Velouté, Maple Cinnamon Cream

**SALAD** – Baby Spinach and Endive Salad, Crumbled Blue Cheese,  
Anjou Pear, Lemon Dressing

**ENTRÉE** – Fish & Chips –Halibut, Pont Neuf Potatoes, Crushed Peas, Tartar Sauce

**PASTA** – Linguini, Prosciutto Ham, Cured Tomato, Artichoke Hearts,  
Arugula and Walnut Pesto

**LEE PARSONS**

*Executive Chef*

