



MOTHER'S DAY 2022

\$75

Bruno Davailon
Partner Chef

Gazpacho de Tomate
pinenut, basil, olive oil, croutons

Saumon Mariné à l'huile d'olive et Citron*
salmon carpaccio, dill, lemon, olive oil

Rillettes de Poisson
smoked fish dip, lemon cream, radish, trout roe

Soufflé au Fromage
twice baked cheese souffle, parmesan cream

Salade de Poireaux Dijonnaise
leeks in mustard vinaigrette, bistro style



Gnocchi aux Asperges
parisian gnocchi, grilled green asparagus, mimolette cheese

Bar Grillé
grilled branzino, ratatouille, dry olive, basil

Moules Marinières
steamed PEI mussels, white wine shallot sauce, pommes frites

Filet au Poivre*
arrowhead filet, brandy-green peppercorn sauce, pommes frites

Poulet Fermier dans son Jus
roasted free range chicken, pomme purée, chicken jus



Chocolat Fondant Cake
hazelnut crème anglaise, vanilla gelato

Mango & Coconut Baked Alaska
grand marinier flambé



KIDS

12 YRS & UNDER
\$30 +Dessert

Grilled Chicken Breast
Pommes frites, ketchup

or
TX Wagyu Burger*
cheddar, pommes frites, ketchup

ADDITIONS

Dutch Siberian Caviar* \$85
traditional accompaniments, brioche toast points

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table.

*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.