



Daily Soup

Student and Chef Inspired

5

Wild Mushroom Ravioli

Caramelized Leeks, Sherry Beurre Rouge

9

Whole Prawns

Gazpacho, Romaine Lettuce

13

Fried Pork Rillettes

Sunny Farm Egg, Braised Red Cabbage, Apple

10

Spring Greens

Choice of Balsamic Vinaigrette or Mustard Vinaigrette

6

Tablesider Caesar

Traditional Accompaniments

7



Filet Mignon

Potato Croquette, Fava Beans, Sauce Bordelaise
22

Crispy Half Chicken

Ratatouille, Roasted Garlic Aioli
18

Pan Roasted Trout

Grenobloise, Tourné Potatoes, Roasted Fennel
16

Crêpes

Caramelized Onions, Raclette Cheese, Wild Rice,
Roasted Brussels Sprouts, Black Trumpet Mushrooms
14

Pralines

Vanilla Ice Cream
5

Napolean

Puff Pastry, Pastry Cream, Chocolate
6

Brie Fondue

Fresh Berries, Honey Tuile
7

All gratuity and other donations will go toward the L'École Culinaire student fund

