

La Rue

B I S T R O N O M I E



\$55 Dinner Set Menu

Appetizers

family style :

-Foie Gras Mi-Cuit-

Homemade Hudson Valley foie gras terrine, house jam, toasted brioche

-Escargots Au Beurre D'Estragon-

6 snails with garlic and tarragon butter

-Les Huitres-

6 fresh oysters with mignonette sauce, cocktail sauce and horseradish

-Steak Tartare-

3 oz hand cut, free-range, grass-fed beef tenderloin, quail egg, tartar sauce, French fries

-Salade D'Endives Au Roquefort Et Betteraves-

Endive salad, red beets, Roquefort cheese, apple, walnuts, grain mustard vinaigrette

Entrees

guest choice of:

-Spaghetti Aux Fruits De Met-

Assorted seafood spaghetti, provençales fresh herbs, tomato sauce

-Filet Mignon Sauce Béarnaise-

Free-range, grass-fed beef tenderloin, sauce Béarnaise, gratin Dauphinois

-Poisson Du Jour-

Fish of the day

-Raviolis Au Confit De Canard-

Homemade duck confit ravioli, Swiss chard, black mushroom, ricotta cheese, Albufeira sauce

-Poulet Rôti-

Free-range, organic, skin on chicken "au jus", roasted seasonal vegetables

Dessert

guest choice of:

-Pot De Creme Au Chocolat-

-Napoleon Au Framboises-

-Creme Brûlée-

-Pêche Melba-

Selection of Teas or Coffees