

· MERRILL HOUSE ·

FIRST COURSE

Moules Marinière

Steamed with White Wine, Shallots and Garlic

Salted Cod Croquettes

With Saffron Aioli

Frisée Salad Lyonnaise (GF)

With Poached Eggs, Bacon Lardon and Champagne Vinaigrette

Aïgo Boulido (V)

Garlic and Sage Broth Soup with Roasted Quail Egg and Cheesy Crostini

MAIN COURSE

Pan Seared Arctic Char Meunière (GF)

With Fingerling Potatoes, Brown Butter, Capers and Lemon

Duck Confit à l'Orange (GF)

With Haricots vert

White Wine-Braised Boneless Rabbit Dijonnaise

With Bacon Lardons, Pearl Onions and Mushrooms on House-Made Egg Noodles

Medium Rare Seared Hanger Steak (GF)

With Herb Butter and Red Wine Jus

Pithivier (V)

Puff Pastry Pie with Truffled Mushrooms, Goat Cheese and Roasted Red Peppers

DESSERT COURSE

Vanilla Crème Brûlée (GF)

Triple Chocolate Mousse Cake (GF)

Baked Alaska

With Pistachio Ice Cream

Tarte Tatin

With Crème Fraîche Ice Cream