

Merrill's Brasserie Française

COUNTYLICIOUS MENU

First Course, Main Course, Dessert \$65
House-Made Sourdough \$8

STARTERS

MOULES MARINIÈRE

Steamed with Leeks, White Wine, Shallots and Garlic
with Garlic Butter Crostini

SALTED COD CROQUETTES

With Saffron Aioli

FRISÉE SALAD LYONNAISE

With Poached Egg, Bacon Lardons and Champagne Vinaigrette

AÏGO BOULIDO (V)

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

MAIN COURSE

PAN-SEARED ARCTIC GRENOBLOISE

With Fingerling Potatoes, Brown Butter, Capers, Lemon and Croutons

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





• **DESSERTS.**

VANILLA CRÈME BRÛLÉE (GF)

TRIPLE CHOCOLATE MOUSSE CAKE (GF)

With Espresso Crème Anglaise

BAKED ALASKA WITH PISTACHIO ICE CREAM

TARTE TATIN WITH CRÈME FRAÎCHE ICE CREAM



CHEESE COURSE \$20

TODAY'S SELECTION OF LOCAL AND FRENCH CHEESES

Crackers, Accompaniments

Vegetarian - (V)
Gluten Free - (GF)

