



## North Shore Restaurant Month 2020 Lunch

### **First Course** (select one)

Salade Maison

Ham & Cheese Croquettes

Duo of Composed Artisan Fromage

### **Second Course** (select one)

Fish du Jour, Recently Swimming

Pasta du Jour, House Made Pasta

LUSH Burger, Kennebeck Frites

Aromatic Vegetable Pot au Feu

Composed Entrée Salade du Jour

**\$17.00 per person**



## North Shore Restaurant Month 2020 Brunch

### **Apertif** (select one)

Pear Brandy Ginger Beer  
Gio Seco Brut  
Blood Orange Mimosa  
House Infused Vodka Bloody Mary  
Dry Riesling

### **First Course** (select one)

Brunch Salad  
Fruit du Jour  
Pastry du Jour

### **Second Course** (select one)

Country Ham & Cheese Croque Madame  
Eggs du Jour, Hewn Bread  
Pain Perdu ( French Toast) du Jour

**\$19.00 Per Person**



## North Shore Restaurant Month 2020 Dinner

### **First Course Wine** (select one)

Gio Seco Brut or Kerpen Dry Riesling

### **First Course** (select one)

Salade du Jour

Soup du Jour

Ham & Cheese Croquettes

### **Second Course Wine** (select one)

Sancerre, Dry Rose or Red Blend

### **Second Course** (select one)

Fish du Jour, Recently Swimming

Pasta du Jour, House Made Pasta

LUSH Burger, Kennebeck Frites

Crispy, Schmaltzy Chicken

Steak Frites (\$7 supplement)

Aromatic Vegetable Pot au Feu

### **Third Course Wine** (select one)

Bourbon Barrel Madeira or Late Harvest Garnaxta

### **Third Course** (select one)

Duo of Composed Artisan Fromage

Bittersweet Chocolate Pot au Feu

24 Layer Crepe Cake

**\$39.00 Per Person**