

# LETOUR

RESTAURANT • PRIVATE EVENTS

## Northshore Restaurant Month

### Chef's Tasting Menu

#### AMUSE BOUCHE

#### FIRST COURSE (CHOICE OF):

**Classic French Onion Soup**  
*gruyere, sourdough crouton* GF\*

**Arugula Salad**  
*pickled fennel, parmigiana, apple cider vinaigrette* GF V\*

#### SECOND COURSE (CHOICE OF):

**Chicken Piccata**  
*capers, spinach, lemon butter sauce* GF

**Grilled Seasonal Mushrooms**  
*carrot & celery root puree, lentils* GF V

**Roasted Faroe Island Salmon**  
*butternut squash, brussels sprouts* GF

#### DESSERT

**Chocolate Mousse\***  
*creme anglaise, almond meringue crumble*

\$49.95 per person

V - VEGAN GF - GLUTEN FREE \* SUBSTITUTION AVAILABLE