

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

Blue Oyster Mushrooms
carrot & celery root puree, lentils GF V

Roasted Faroe Island Salmon
butternut squash, brussels sprouts GF

DESSERT

Three Layer Chocolate Bar*
oreo crumbs, chocolate ganache, chocolate pudding, chantilly cream

\$49.95 per person

V - VEGAN GF - GLUTEN FREE * SUBSTITUTION AVAILABLE