CLASSIC BISTRO SERIES – THE JOURNEY OF FRANCE
CHAPTER 3: BEAUJOLAIS - LA FÊTE DU BEAUJOLAIS

TUE, 17 NOV 2026

Grilled Ox Tongue
garden salad, croutons, sauce gribiche

French Chicken & Pearl Barley Broth
root vegetables, garden herbs

Roasted Norwegian Salmon
aromatic herb crust, smoked lentils, white bean fricassee

or

Beef Cheek Bourguignon
wild mushrooms, roasted carrots, bacon, potato purée

or

Lamb Confit Casarecce Pasta
wild mushrooms, pumpkin, sage garlic jus

Red Wine Poached Pear
ginger sablé breton, pistachio ice cream

Including a glass of Beaujolais Nouveau, Albert Bichot, 2026

Freshly Brewed Coffee or Fine Tea

$798 per person

If you have any food allergies, please inform our staff.