

WINTER RESTAURANT WEEK 2025

La Petite Auberge

FIRST COURSE

TARTE FLAMBÉE

ALSATIAN FLATBREAD WITH CRÈME FRAICHE, CARAMELIZED ONIONS,
BACON LARDONS & TRUFFLED GOAT CHEESE

CAESER SALAD WITH DUCK CONFIT

ROMAINE HEART CHIFFONADE, HEIRLOOM GRAPE TOMATOES,
BRIOCHE CROUTONS & CAESER VINAIGRETTE

WILD MUSHROOM SPRING ROLL

WILD MUSHROOM DUXELLE, BALSAMIC GLAZE, MICROGREEN SALAD

* CHASING VENUS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

ENTREE

SLOW BRAISED BEEF SHORT RIB

BABY SPINACH SAUTE, PUREE OF SWEET POTATO, GAUFRETTE CHIPS

GRILLED ATLANTIC SALMON

STEAMED MOROCCAN COUSCOUS, MARINATED CUCUMBER, HARISSA OIL

HOUSE MADE SPINACH TAGLIATELLE

ROASTED BUTTERNUT SQUASH, SAGE BUTTER SAUCE, PARMESAN TUILLE

*R8 CABERNET SAUVIGNON, SONOMA, CALIFORNIA

DESSERT

CHOCOLATE MOUSSE CAKE

WITH CRÈME ANGLAISE AND BERRY COULIS

VANILLA BEAN CRÈME BRULÉE

FRESH BERRIES WITH SABAYON COCKTAIL

\$65.25 PERSON

*\$95.25 WITH WINE PAIRING