

**DECEMBER 2020
SOCIAL DISTANCING TAKE OUT MENU
INSPIRED BY THE HGO DIGITAL RECITAL “BON APPÉTIT”
3 COURSE DINNER**

APPETIZER

French onion soup with Gruyere crouton

-or-

“Vichyssoise” Tart - Leek and potato tart on champagne vinaigrette dressed frisee

-or-

Napoleon of beets, chèvre and carrot, truffle oil drizzle

ENTRÉE

Boeuf Bourguignon – Red wine braised boneless short rib with carrots, mushrooms and onions

-or-

Coq au Vin Blanc – White wine braised 1/2 semi-boneless chicken (leg, thigh and breast) with carrots, onions and mushrooms

-or-

Sole Meunière – lightly sautéed sole filet with lemon herb sauce

(All entrees will be served with creamy polenta, sauteed haricots verts, cherry tomatoes and asparagus)

DESSERT

Le Gateau au Chocolat L’Eminence Brune – Julia Child’s decadent chocolate cake

-or-

Apple Tarte Tatin – open face apple tart with calvados cream

-or-

Mousse au chocolate – silky chocolate mousse

***PRIX FIXE 3 COURSE**

\$60.00

****PLEASE ORDER 24 HOURS IN ADVANCE OF PICK UP DATE****

****PICK UP TIME BETWEEN 3:30 PM – 6:00 PM****

****SALES TAX AND 15% HANDLING FEE WILL BE APPLIED TO ALL ORDERS****

****FREE DELIVERY WITHIN A 5-MILE RADIUS****