

the
FOREBAY

Beaujolais Nouveau Menu
NOVEMBER 20-22



Choose as a prix fixe menu or a la carte

DUCK CONFIT

Toasted Baguette, White Bean Puree, caramelized Onions, Micro Herbs
\$9

SALMON RILLETTES

Poached and smoked Salmon served chilled with Crostini and Lemon Confit
\$10

BEAUJOLAIS BRAISED LAMB SHANKS

White Bean Cassoulet, wilted Greens
\$28

FILET OF SOLE VERONIQUE

Braised in white Beaujolais, Cream, Shallots, Grapes, and Tarragon
\$26

BEEF BOURGUIGNONNE

Traditional Burgundy style beef stew with candied Baby Root Vegetables
\$26

BEAUJOLAIS POACHED PEAR

Chocolate Raspberry Ganache, Crème Anglaise
\$8

OR

CHOOSE AN APPETIZER, ENTRÉE AND DESSERT FOR \$38

Menu subject to change without notice.

Does not include tax or gratuity.