

# LA BÉCASSE

## Restaurant Week 2019

\$35 three course menu

Choose one from each course

### first course

#### GOAT CHEESE CAKE

Fresh goat cheese, honey, thyme,  
pistachios, panko breading

#### BEET SALAD

Tarragon vinaigrette, goat cheese, hazelnuts

#### SOUP DU JOUR

#### ONION TART

Onions, bacon, cream, white wine pie crust

#### ONION SOUP +\$2

House made croutons, swiss cheese

### second course

#### BEEF BURGUNDY

Locally raised beef

Whipped potato, mushrooms, red wine  
suggested wbg #143 - \$10

#### BLACKENED SALMON

Whipped potato, citrus butter sauce  
suggested wbg #91 - \$10

#### ROSEMARY PORK TENDERLOIN

Locally raised pork

Fondant potato, syrah wine sauce  
suggested wbg #30 - \$8 / #260 - \$9

VEGETARIAN OPTION AVAILABLE UPON REQUEST

### third course

#### CHOCOLATE MOUSSE

#### CRÊME BRULÉE

#### PROFITEROLES

20% gratuity added for parties of six or more.