

# Les Misérables



THE STATLER

## MENU

### FIRST COURSE: CHOICE OF APPETIZER

**Calamari** - Saffron beurre blanc, confit tomatoes, scallions, sweetie drop peppers, orange-caper aioli

**Escargots** - Wild Burgundy snails, garlic butter fondue, parsley, Pernod, profiteroles

**Steak Tartare** - Crispy organic brown egg yolk, capers, cornichons, pickled red onions, lavash crackers, Maldon smoked sea salt

**Salmon Rilette** - Smoked salmon, Pernod, lemon, chives, crème fraiche, toasted baquette

### SECOND COURSE: CHOICE OF SOUP OR SALAD

**Harvest Salad** - Cider-pressed apples, roasted butternut squash, feta cheese, dried cranberries, almonds

**French Onion Soup** - Hearty broth, caramelized onions, simple toast, three-cheese gratin

### THIRD COURSE: CHOICE OF ENTRÉE

**Tuscan Chicken Breast** - Seared chicken breast, vegetable ragu, roasted tomato-rosemary vinaigrette

**Char-Grilled Salmon** - Herbed tomatoes and sweet peas, whipped potatoes, white wine-creme sauce

**Halibut** - Roasted potatoes, tomatoes, haricots verts, lemon-caper beurre blanc sauce

**Ragout** - In the style of Bolognese, our preparation of veal, beef, pork, pappardella, Pecorino Romano

**Braised Short Rib** - Onion brûlé, potatoes, carrots, parsnips, braising jus **GF**

### FOURTH COURSE: CHOICE OF DESSERT

**Chocolate Bomb Cake** - White and dark Chocolate Mousse, chocolate cake and ganache, chocolate shavings

**Key Lime Pie** - Toasted graham crust, key lime curd, vanilla Chantilly, lime zest, mixed berries

**Seasonal Cheesecake** - Ask your server about our current handcrafted creation

**\$80 PER PERSON\***

*\*Tax and gratuity not included, dine in only, cannot be combined with any other offer or promotion*

*Ask your server about menu items that are cooked to order or served raw.*

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

— **GF** Gluten Free —