

# BISTRO MARGOT

Restaurant Week ~ April 20 – April 29, 2018

**\$41.00**

\$1.00 will be donated to the Vermont Food Bank

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## Entrée (First Course)

Salade Margot

**Boston bib lettuce, radishes, quail egg, Dijon mustard dressing**

Or

Paté de Campagne, Confiture d'Oignons au Vin Rouge, Cornichons, Moutarde de Dijon

**Country paté, cornichons & red onion compote, Dijon mustard**

## Plat (Main course)

Coq au Vin, Tagliatelle, Oignons Grelot, Lardons, Champignons de Paris

**Coq au vin, tagliatelle pasta, pearl onions, lardons, button mushrooms**

Or

Filet de Cabillaud Poêlé, Chou-Fleur Roti & Brocoli, Riz Pilaf, Sauce Curry

**Pan Seared cod, roasted cauliflower & broccoli, rice Pilaff, curry sauce**

Or

Aumonière Croustillante de Pomme de Terre, Epinards aux Herbes, Oignons Rotis, Jasper Hill Alpha Tolman Cheese, Mini Carottes, Sauce Epinard

**Beggar's purse, roasted fingerling potatoes, herb spinach, caramelized onions, Jasper Hill Alpha Tolman cheese, spinach sauce**

## Dessert

Mousse Chocolat Praline, Meringue

**Chocolate mousse, caramelized hazelnut meringue**

Or

Tarte au Citron Meringuées en Verrine

**Lemon tart in a jar**

**SHACKSBURY CIDER ROSE \$9.00**

**SHACKSBURY CIDER THE VERMONTER \$10.00**