

BISTRO MARGOT

RESTAURANT WEEK April 26 – May 5

\$41.00

(\$1.00 will be donated to Vermont Food Bank)

Entrée (First Course)

Salade Margot

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

Or

Rillettes de Porc & Canard en Verrine

Pork & duck rillettes, cornichons, grilled bread, Dijon mustard

Plat (Main course)

Boeuf Bourguignon, Tagliatelles, Oignons Grelot, Lardons, Champignons de Paris

Beef Bourguignon, tagliatelle pasta, pearl onions, lardons, button mushrooms

Or

Tournedos de Saumon Poêlé, Pomme Purée à la Tomate, Petit Pois, Sauce Vin Blanc

Pan seared salmon tournedos, tomato mashed potatoes, peas, white wine sauce

Or

Aumonière Croustillante, Pomme de Terre, Epinards aux Herbes, Oignons Rotis, Alpha Tolman Cheese, Sauce Chou-fleur Parfumée à la Graine de Coriandre

Beggar's purse, roasted potatoes, herb spinach, caramelized onions, Jasper Hill Alpha Tolman cheese, Coriander seed flavored cauliflower sauce

Dessert

Tarte Tatin, Sauce Caramel

Tarte Tatin, caramel sauce

Or

Tarte au Citron Meringuée en Verrine

Lemon tart in a jar