



Le Coin Fall SRW Dinner Menu

Served Sunday through Thursday

Three Courses for \$50

Wine Pairing +\$20 Two 4oz Pours

Laroche, 'Mas La Chevalière', Chardonnay, Pays d'Oc, 2022

Château Haut-Rian, Côtes de Bordeaux, Red Blend, 2019

Select One Option For Each Course

Add 1oz Foie Gras Torchon +\$9

Starters

French Onion Soup

Gran Cru Gruyere / Torn Croutons

Add Housemade Duck Sausage +\$5

Autumn Root Salad

Shallot / Goat Bleu Cheese / Spruce Walnuts / Pinon Syrup

Anchovy Dressing

Scallop Crudo

Almond Puree / Citrus / Crispy Garlic

Add Caviar +\$7

Beef Tartare +\$10

Cornichon / Dijon / Quail Egg / Beef Tallow Cracker

Principles

Cavatelli Pasta

Lamb Neck Ragu / Porcini / Aged Sheep Cheese / Herbs

Heritage Pork

Pork Short Ribs / Braised Cabbage / Head to Tail Jus

Legumes

Cultivated Mushrooms / Autumn Vegetables / Crispy Garlic

Add Two U10 Seared Scallops +\$20

Dessert

Royal Tokaji, Late Harvest, 2018 +\$8 2oz Pour

Chocolate Crèmeux

Foraged Berry Preserve / Huckleberry Chantilly / Praline

Pear Spiced Cider Sorbet

Candied Apples / Almonds

Triple Cream Brie

HoneyComb / Candied Pecans / Pickled Onion / Grilled Bread