

Maximilien

SRW FALL MENU

10/26 – 11/6

\$50 3-Courses

APPETIZER

Endive & Tabbouleh Salad — cucumber, red onion, bell pepper, mint, dressed with olive oil

or

Grilled Oysters — topped with Parmesan, spices, and breadcrumbs

MAIN COURSE

Hachis-Parmentier — seasoned ground beef layered with mashed potato,
topped with crisp breadcrumbs

Or

Papillote Snapper — snapper steamed in parchment with vegetables, butter & white wine;
served with rice pilaf

DESSERT

Crème Brûlée