



2017 RESTAURANT WEEK

\$29 Four-Course Menu

First Course

Soup de Jour

Second Course

La Gare Butter Lettuce Salad
with creamy Dijon dressing

Third Course Options

Entrées served with rice or potatoes and a selection of seasonal vegetables

Fresh Wild King Salmon Filet
in a beurre blanc sauce

or

Filet Mignon
5-ounce filet with a local wild mushroom sauce

Desserts Options

Poached Pear Almond Tart
or
Crème Brûlée

Our Restaurant Week menu is available March 6-12, 2017.
For reservations, call 707-528-4355.