

# 39 RUE DE JEAN

BAR  CAFE

**EAT IT.  
&  
LIKE IT.**

**Eat It & Like It  
Restaurant Weeks  
January 10th-February 2nd**

## *First Course*

### **SOUPE À L'OIGNON**

*traditional French onion soup, caramelized onions, Gruyère crouton, sherry*

### **SALADE BRETONNE**

*Brittany salad, Kachina Farms organic greens, Roquefort, toasted pecans, red onion, green apple, apple cider vinaigrette*

### **CHAMPIGNONS TROIS FAÇONS**

*Swampy Appleseed Mushrooms served three ways:  
meunière, crispy, lemon aioli*

### **ROULEAU DE SAVANNAH**

*Savannah Roll, crab, avocado, Day Boat fresh fish, Tobikko*

## *Second Course*

### **PETIT CHÂTEAU**

*bacon wrapped bistro fillet, butter poached Kachina Farms root vegetables, white truffle potato purée, demi-glace*

### **COQ AU VIN**

*red wine braised chicken hind quarter, pearl onions, bacon lardon, Swampy Appleseed Mushrooms, butter poached asparagus, potato purée*

### **TRUITES AUX AMANDES**

*crispy skinned Carolina rainbow trout, haricot verts, potatoes dauphinoise, toasted almond butter*

### **CASSOULET VÉGÉTARIEN**

*lima bean cassoulet, brie, Kachina Farms organic root vegetables, wilted greens*

## *Third Course*

### **ÉCLAIR**

*pâte à choux, pastry cream, chocolate ganache*

### **CRÈME BRÛLÉE**

*custard, caramelized sugar*

### **SORBET À L'ORANGE SANGUINE**

*blood orange sorbet, candied citrus*