

coohills.

Restaurant Week 2017

charcuterie

paté* - country paté

saucisson* - daily housemade sausage

rilette* - pulled pork confit

\$7 supplement each / \$17 supplement for all 3

1st course (choice of:)

galette de crabe* - crab cake, dijon, champagne tarragon nage \$18/ \$8

soupe- french onion soup, beef jus, comté

salade cabbage- cabbage, cippolini onion, meyer lemon, rosemary

raclette w/ roasted vegetables

2nd course (choice of:)

cassoulet- chicken confit, white beans, sausage, brioche

crevette* - gulf shrimp, garlic, thyme, calabrian chili

scone- savory gruyere and sage biscuit, whipped butter

entree (choice of:)

boeuf- beef shortribs, sweet potato, fennel, kumquat

poisson* - fish of the day, pancetta, roasted turnip, apple butter

poulet* - chicken, cauliflower, kale, moutarde sauce

gnocchi w/ swiss chard, roasted garlic, san marzano tomato, grana

sides (5\$ supplement each)

frites- duck fat fries, parmesan, fennel seed

baumaniere- southern france gratin style potatoes

champignons- "paris mushrooms", shallot, veal jus

les desserts

gâteaux- caramelized white chocolate cake, coconut mousse, passion fruit \$7

marjolaine- hazelnut cream, meringue, dark chocolate ganache \$12

pouding au pain- bread pudding, salted caramel, pickled cherries \$10

\$35 per person plus tax and gratuity.

Menu subject to change

*these items may be served raw or undercooked based on your specifications, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Restaurant Week Wine Specials

Prosecco DOC- Benvolio, Friuli Italy, NV
Pinot Grigio- Barrymore, Monterey, 2013
Sauvignon Blanc- Squealing Pig, 2014 **\$30**
Chardonnay- Tom Gore, Alexander Valley, 2013
Pinot Noir- Cline, Sonoma Coast, 2014
Cabernet- Chateau St. Jean, Sonoma County, 2012
Malbec- Diseno, Mendoza Argentina, 2013

Sparkling- Piper Heidsieck, Remis France, NV
Sauvignon Blanc- Robert Mondavi Oakville, 2012 **\$60**
Chardonnay- Cuvaison, Carneros, 2012
Pinot Noir- Angela, Yamhill-Carlton, 2013
Pinot Noir- Etude Grace Benoist Ranch, Caneros, 2013
Cabernet- Atalon, Napa Valley, 2012