



## **AN EVENING WITH “2 FRENCH CHICKS”**

Would you enjoy a memorable meal, made in your own kitchen, without lifting a finger? If so, please consider some of our menus below. Family week nights, weekend gatherings, we do it all! And, for even greater pleasure, we will help you pair the perfect wines and spirits. Local wines: we have an amazing friend who collects them in his tasting room. Wines from far away: we have the best connections for French and Argentinian delectable wines. Spirits: we will get them from the best liquor store in the valley.

### **WEEK NIGHT MENUS\*\***

*Monday through Thursday*

*Prices are before tax and service; 6 guests minimum*

#### **Comfort Food Night :: \$35 Per Person**

- Mixed Organic Baby Greens with Pear and Blue Cheese (2 French Chicks Vinaigrette)
- Grain Fed Roasted Chicken à la Julia Child
- Homemade Mashed Potatoes and Green Beans
- Lemon Cake

#### **A Week Night in Paris :: \$45 Per Person**

- French Onion Soup Gratinée
- Hanger Steak with Shallot Sauce
- Sweet Potato Fries and Brocollini
- Vanilla Floating Island

#### **Let's Indulge a Bit :: \$55 Per Person**

- Endive, Stilton, and Caramelized Walnut Salad
- Pâté en Croute with Baby Cornichons
- Salmon en Papillote with Dill Beurre Blanc
- Basmati Rice and Baby Spinach
- Flourless Chocolate Cake

*\*\* Vegetarian and vegan options are available upon request*



### **WEEKEND MENUS\*\***

*Friday, Saturday, and Sunday*

*Can be lunch on Sunday, or any other night for special occasions*

*Prices are before tax and service; 6 guests minimum*

#### **Regional Style :: \$65 Per Person**

- Smoked Salmon on a Bed of Frisée with Cucumber and Dill Dressing
- Flambéed Shrimp Pastis with Slow Cooked Fennel
- Duck Confit with Sweet Potato Mash and Fruit Chutney
- Crème Brûlée

#### **Tasting Menu :: \$80 Per Person**

- Cream of Baby Carrot Soup with Orange and Ginger
- Spring Mixed Greens with Roasted Beets and Caramelized Pecans
- Sautéed Scallops on a Bed of Shallot and Leek Fondue
- Rack of Lamb in a Crust of Dijon Mustard and Herbes de Provence
- Potato Gratin, Snow Peas, and Grilled Tomatoes
- Trio of Mousses with Tuile Cookies

*\*\* Vegetarian and vegan options are available upon request*