



PRIX FIXE MENU

\$19.50 for two courses and your choice of coffee or tea

APPETIZERS

Hamachi Tartare
Parsnip Purée, Meyer Lemon Vinaigrette

*

Smoked Salmon
Bagel, Cream Cheese and Chive

*

Steak Tartare
Quail Egg, Baguette Crouton
(Also Available as an Entrée and Served with French Fries and Mixed Greens)

*

Fried Calamari
Chipotle Aioli and Crispy Parsley

*

Fresh Fruit

*

Seasonal Salad
Assorted Greens with Pears and Warm Goat Cheese on Crostini

*

Frisée Salad
Smoked Chicken Confit, Roasted
Cherry Tomatoes, Poached Egg

*

French Onion Soup

*

Cauliflower Soup
Brioche Toast, Crème Fraiche and Salmon Roe

*

Seafood Sausage
Choucroute and Lobster Potato Fondant

*

Duck and Pork Terrine
Pistachio and Truffle

A suggested gratuity of 20% will be added to parties of 5 or more.

the RESTAURANT of
THE FRENCH CULINARY INSTITUTE
L'ÉCOLE

ENTREES

French Toast
Fresh Fruit

*

Steak and Eggs
French Fries, Béarnaise

*

Poached Salmon
Asparagus and Citrus Sauce

*

Duck Confit
Potato Sarladaise and Madeira Sauce

Eggs

Served with Roasted Potatoes, and Pullman Toast

Frittata
Merguez, Pepper and Onion

*

Eggs Benedict
English Muffin, Canadian Bacon, Hollandaise

*

Eggs Florentine
Spinach, Béchamel, Gruyère

*

Omelets
Choice of two:
Bacon, Smoked Salmon, Gruyère,
Goat Cheese, Tomato Concasse, Onion,
Spinach, Mushroom or Red Pepper
(\$1 for each additional item)

Sandwiches

Served with French Fries and Mixed Greens

L'Ecole Burger
Gruyère, Ratatouille

*

Croque Monsieur

*

Croque Madame

Sides \$5

Bacon
Ratatouille
Asparagus
French Fries or Roasted Potatoes
Mixed Greens



DESSERT

Fruit Tart

(changes daily – ask your server)

*

Profiteroles with Vanilla Ice Cream &
Warm Chocolate Sauce

*

Cheesecake with Macadamia Crust &
Blueberry Sauce

*

Crème Brûlée

*

Black Tea Tiramisu

*

Selection of Fine Cheeses

“An American Artisanal Revolution”

(\$10.00 supplement)

illy COFFEE

Coffee \$3.50

Espresso \$3.25

Double Espresso \$4.25

Cappuccino \$4.25

Gourmet Tea Selection \$4.50

* All tea selections are organic and fair trade certified *

Zzzz – caffeine free, Egyptian chamomile with lavender

Peppermint – caffeine free, big, bold flavor

Hojicha – green tea, crisp and nutty

Nilgiri – black tea, creamy and rich

Mademoiselle Grey – classic Earl Grey blended with rose petals

Burroughs' Brew – select black tea mixed with coconut