

# Restaurant Week 2024

April 26 - May 4

## Menu

Choose one from each course. \$45 menu.

### Appetizer

#### CODFISH BRANDADE

*This is a chef favorite that frequents menus of special events. Made of salted codfish and whipped potatoes.*

#### BEET SALAD

*Red and golden beets, goat cheese, pepitas, green onion and truffle vinaigrette. A variation of this salad is a near-constant on our menu.*

#### ONION SOUP GRATINEE

*Made with beef stock and topped with house-made croutons and gruyere cheese. Available year-round, because there is always stock simmering, and always someone, somewhere who needs an onion soup.*

#### HOUSE SALAD

*Butter lettuce, toasted sesame seeds, red onion and the celery seed dressing, which has its own fan base.*

### Entrees

#### BEEF BURGUNDY

*With fettuccine. This is a French classic, a time-honored comfort food, and a staple on our menu for much of the year.*

#### BLACKENED CURRY SALMON

*Citrus butter. Not served with a starch, and beautiful on the plate. This debuted as a RW special a few years back and hasn't left the menu since. It's a keeper.*

#### GRILLED PORK CHOP

*12 oz pork chop served with Cognac cream sauce and sweet potato gnocchi. Not regularly on our menu, but don't miss it when it's on the special board!*

### Dessert

#### CHOCOLATE MOUSSE

*Served with whipped cream, If you love chocolate, you will LOVE this mousse.*

#### CARROT CAKE

*It's not French and has never been on our menu, but it's spring and what's not to love about a cream cheese frosting?*

#### PANNA COTTA

*A delicious and creamy classic served with a raspberry coulis.*

*Thank you for dining at La Becasse*