

**MIDTOWN CAFÉ ANNUAL SALUTE TO JULIA CHILD**  
**DINNER MENU – Beginning July 19th 2023**

**First Course**

**Vichyssoise**

*Chilled potato ~ leek soup finished with truffle oil ★*

8.99

**Monmousseau Vouvray 2020**

14/55

**Second Course**

**Salade Niçoise**

*Seared Ahi Tuna on a bed of Bibb lettuce with red potatoes, boiled egg, Haricot verts, Niçoise olives & Balsamic vinaigrette ★*

29.99

**Bertrand Crémant De Limoux 2022**

14/55

**Vol Au Vent**

*Filled with chicken breast & mushrooms in a rich creamy sauce served with asparagus, truffle potato hash & hollandaise*

24.99

**Jean-Luc Colombo Rosé 2022**

11/43

**Boeuf Bourguignon**

*Tender beef braised in red wine with bacon, onions, carrots & mushrooms served over Yukon gold mashed potatoes*

24.99

**Louis Jadot Beaujolais 2015**

13/49

**Poisson Meunière**

*Cod dipped in milk and lightly rolled in flour with lemon & brown butter served with rice and Haricot verts topped with chopped parsley*

39.99

**Domaine au Deux Touraine 2022**

14/52

**Carré d'agneau Dijonnaise**

*Roasted half demi rack of lamb coated in herbal garlic & mustard, served with truffled hash potato, sautéed spinach, and mint jelly*

43.99

**Chateau Mont Redon Côtes du Rhône**

13/49

**Dessert**

**L'amandier Gateau ★**

*Almond cake*

8.99

**Bouvet Brut Rose NV**

12/47

★ **Gluten Free Dishes**

