



A NIGHT IN PARIS”

a celebration of Bastille Day

Tuesday July 14th

\$80 PER PERSON EXCLUDES TAX AND TIP

WELCOME DRINK OF CHOICE

French Spritz

st-germain | brut | club soda

6 oz Andre Berthet Rayne Cotes Du Rhone

6 oz Ca’Furlan Mariana Rose Prosecco

The Butterfly Effect

bombay saphire gin | lemon | butterfly pea tea | lavender syrup | egg white

The Boulevardier

buffalo trace bourbon | campari | sweet vermouth

FOR THE TABLE

french baguette | butter | olive oil | sea salt

1ST COURSE

BAKED BRIE

fig | roasted garlic confit | puffed pastry

2ND COURSE

SALAD LYONNAISE

frisee | arugula | double smoked bacon | croutons | poached egg | shaved gruyere | mustard vinaigrette

3RD COURSE

BRAISED BEEF SHORT RIB AU POIVRE

potatoes au gratin | braised carrots | stuffed mushroom | crispy onions | whiskey peppercorn sauce

4TH COURSE

FRENCH MÉNAGE À TROIS

chocolate mousse

profiterole stuffed with vanilla ice cream | chocolate sauce | crushed hazelnuts

strawberry and Grand Mariner shortcake

6:30 MEET AND GREET COCKTAIL | DINNER BEGINS AT 7 | LIMITED SEATING

\$20 non-refundable deposit required | call 571-415-0707 or email noel@kookdoggcafe.com for reservations