



MODE DE VIE

\$50 plus tax and tip

APPETIZER COURSE (choose one)

Stuffed Heirloom Tomatoes | Harissa Braised Lamb Shank | Shiitakes | Chèvre Mousse | Couscous
Crispy Viet Spring Rolls | Creole Crawfish | Dirty Rice Noodles | Pickled Trinity | Bienville Dipping Sauce
Broiled Saint André Cheese | Roasted Tomato and Fennel Ragoût | Pain Provençale

ENTRÉE COURSE (choose one)

Grapeseed Oil Poached Halibut | Sauce Nantua | Tempura Brussel Sprouts | Tasso | Poblano Chèvre Purée
Stir Fried Chicken Oysters | Baby Bok Choy | Bird's Eye Chilies | Buckwheat Noodles |
Hoisin-Plum Broth (Can substitute Asian Veg for Chicken)
Cast Iron Filet | Bitter Ale-Cheddar Fingerling Gratin | Roasted Baby Carrots | Dill |
Bread and Butter Pickled Grape Tomato | Veal Demi

DESSERT COURSE (choose one)

Sauternes Custard | Armagnac Poached Pear | Tarragon Plum Honey | Sherry Vinegar Shortbread
French Silk | Dark Chocolate Tart | Milk Chocolate Mousse | White Chocolate Stars | Cocoa Nib Nougatine
French Apple Tart | Granny Smith Apples | Caramel | Cinnamon | House Cardamom Ice Cream

Omaha Restaurant Week menus are valid from September 13-22, 2019. Dine-in only.