



Margaux Dinner Special

3 Course Prix Fixe - \$35

Choice of Starter, Entrée, and Dessert

Starters

Caesar Salad

House-made dressing, garlic croutons, Parmesan tuile

or

Soup Du Jour

Prepared fresh daily — ask about today's selection

Entrées

Portobello Mushroom Gratin

*Panko-breaded Portobello cap, mozzarella crust,
orzo pasta, marinara, snap peas, basil pesto*

or

*Grilled Northwest Salmon

Sweet corn polenta, escarole, tomato-thyme confit

or

*Maple-Brined Pork Chop

Braised Swiss chard, twice baked Yukon potato, pear-thyme coulis

Desserts

Crème Brûlée

Silky vanilla bean cream with a crispy caramelized sugar crust

or

Apple Tarte Tatin

Baked Granny Smith apple, puff pastry, cinnamon ice cream, caramel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 4% surcharge will be added to your check. This is not a gratuity and is retained by the house. As always, if you wish to provide a voluntary tip or gratuity for services rendered, any tip or gratuity will be distributed to team members.