# MAIN LINE TODAY
## RESTAURANT WEEK

*$55 per person*

### APPETIZERS

**Soup du Jour**
*chef's inspired fresh soup of the day (d,g)*

**Moules au Safran**
*PEI mussels, saffron, fennel, white wine, calabrian chili, herbs, baguette (d,g,s)*

**Duck Confit Salad**
*frisée & arugula, potato, cherries, pistachio, goat cheese, red wine vinaigrette (d,n)*

### ENTREES

**Pan Seared Salmon**
*black pepper crust, parsnip puree, brussels sprouts, bacon lardons, dijon crème (d,g)*

**Steak Frites Forestière**
*8oz flat iron, wild mushroom cognac sauce, truffled parmesan fries (d,g)*

**Coq au Vin**
*red wine braised chicken, pearl onions, mushrooms, carrots, pommes puree (d,g)*

### DESSERT

**Maple Crème Brulee**
*caramelized brown sugar, spiced shortbread cookie (d,g)*