

# GRETA SOLOMON'S

DINING ROOM

**Pain et Beurre** | house-made pain au lait, cultured butter \$6

**Olives Niçoise** | orange + rosemary \$8

**Saucisson Sec** | dry cured pork sausage, gherkins \$8

**Trempelette au Caviar** | salmon caviar dip, blinis \$18

**Pâté de Foie** | chicken liver pâté, cherry + port compote, baguette \$16

**Truite Fumée** | smoked trout, celeriac + apple rémoulade \$18

**Betteraves Dorées** | golden beets, chèvre, pine nuts, honey vinaigrette \$14

**Waldorf** | gem lettuce, grapes, pickled pear, golden blythe, walnut dressing \$16

**Steak Tartare** | traditional garnish, melba \$21

**Escargot de Bourgogne** | garlic-parsley butter, gruyere fondue, vol-a-vent \$21

**Morue Poché** | poached cod, green beans, sauce gribiche \$34

**Gnocchi Parisienne** | leek soubise, roasted mushrooms, boursin \$26

**Bifteck** | 6oz striploin, duck fat potatoes, bois boudran \$36

**Cuisse de Canard Frite** | crispy duck leg, du puy lentils, maple gastrique \$34

**Fromage** | Château de Bourgogne, blueberry compote, baguette \$14

**Crème Brulee** \$9

**Mousse au Chocolat** \$11

**Chef Matty Cowan**

**Tuesday- Saturday 6:00-10:00pm**

**Reservation on OpenTable or call 647-347-8640**