

GRETA SOLOMON'S

DINING ROOM

Prix Fixe

\$45

Salade Petite Bijou

gem lettuce, pistachios, fines herbes dressing

wine pairing:

2022 Laurent Miquel, Albarino, Languedoc-Roussillon FR

\$15

Moules & Frites

one pound of organic & sustainable Newfoundland mussels,
saffron-tomato broth, duck fat fries

wine pairing:

2022 Famille Combard, Figuière Méditerranée, Rosé, Provence, FR

\$14

2016 Laurent Miquel, Vérité, Grand Cuvée, Viognier, Pays D'oc, FR

\$19

beer pairing:

SVP French Table Beer

\$9

Fromage with Quince Preserve

Grande Crème Delin, Burgundy, France

pasteurized cow milk, double cream hand churned brie, buttery, slightly tart

wine pairing:

NV Domaine Baud Blanc de Blanc, Crémant, Jura, FR

\$19