



DÎNER_{en} BLANC

SEATTLE

CULINARY EXPERIENCE BY:

tuxedos & tennis shoes



SALMON NIÇOISE

Arugula, Cherry Tomatoes, Hard Boiled Egg,
Cannellini Beans, Green Beans, Olives, Pickled Red
Onion with Red Wine Vinaigrette
dairy free, gluten free

GRILLED APPLE & BRIE CROISSANT

Caramelized Onions, Basil & Honey Mustard Aioli
vegetarian

RUSTIC FINGERLING POTATOES

Dijon Vinaigrette, Tarragon, Chive & Shallot
vegan, gluten free

SWEETS

White Chocolate Lavender Shortbread Cookie
and

French Butter Cookie





BEEF SHORT RIB POT AU FEU

Leeks, Carrots, Potatoes, Black Garlic Aioli
dairy free, gluten free

GRILLED APPLE & BRIE CROISSANT

Caramelized Onions, Basil & Honey Mustard Aioli
vegetarian

RUSTIC FINGERLING POTATOES

Dijon Vinaigrette, Tarragon, Chive & Shallot
vegan, gluten free

SWEETS

White Chocolate Lavender Shortbread Cookie
and

French Butter Cookie





vegan menu

FRENCH BREAKFAST RADISH & SNOW PEA TARTINE

Mushroom Pate, Whipped Butter & Dill

vegetarian

ARUGULA SALAD

Cannellini Beans, Cherry Tomatoes, Sweet Corn,
Fried Shallot with White Balsamic Vinaigrette

vegan, gluten free

GRILLED APPLE & BRIE CROISSANT

Caramelized Onions, Basil & Honey Mustard Aioli

vegetarian

RUSTIC FINGERLING POTATOES

Dijon Vinaigrette, Tarragon, Chive & Shallot

vegan, gluten free

SWEETS

White Chocolate Lavender Shortbread Cookie

and

French Butter Cookie





vegan menu

FRENCH BREAKFAST RADISH & SNOW PEA TARTINE

Mushroom Pate & Dill

vegan

MAPLE SOY TOFU SKEWERS

vegan, gluten free

ARUGULA SALAD

Cannelini Beans, Cherry Tomatoes, Sweet Corn,
Fried Shallot with White Balsamic Vinaigrette

vegan, gluten free

RUSTIC FINGERLING POTATOES

Dijon Vinaigrette, Tarragon, Chive & Shallot

vegan, gluten free

SWEETS

House Made "Butterfinger" Bites

