

THE  
**E P I C U R E A N**  
BISTRO & WINE BAR

Celebrates the Region of...

**Champagne-Ardenne**  
“The Cradle of French Royalty”

Dinner Specials

Executive Chef ~ Dominique Brialy  
*Gold Award Winner, American Culinary Federation*

**FIRST COURSE**

***Friand Champenois & Sa Salade***

~ Small Meat Pâté in a Puffed Pastry  
Served with Mixed Greens & Shallot Vinaigrette ~ 12

***Salade de Pissenlit aux Lardons***

~ Dandelion Salad with Bacon Lardons, Beet Angel Hair & Mustard Vinaigrette ~ 8

***Assiette de Fromages***

~ Artisanal Cheese Plate from Champagne: Coulommier, Chaource & Langres  
Served with Flatbreads, Fruits & Nuts ~ 16

**MAIN COURSE**

***Truite au Coulis d'Écrevisses***

~ Pan Seared Trout with Crayfish Sauce  
Served with Pilaf Rice and Seasonal Vegetables ~ 28

***Andouillette de Troyes & Boudin Blanc de Rethel***

~ Duo of Andouillette Sausage & Boudin Blanc  
Served with Sautéed Cabbage, Carrots & Fingerling Potatoes ~ 24

***Civet de Lapin à la Moutarde de Reims***

~ White Rabbit Braised in a Chablis-Mustard Sauce  
Served with Tournée Potatoes & Carrots ~ 29

***Médallions de Chevreuil au Baies Rouges***

~ Venison Medallions with Demi-Glace Red Currant Sauce,  
Sautéed Cumin Scented Potatoes & Brussels Sprouts ~ 36

**DESSERT COURSE**

***Macarons à la Noix de Coco & Sorbet aux Noisettes***

~ Hazelnut Sorbet & Coconut Macaroons ~ 6

***Biscuits Roses de Reims ~ Circa 1690***

~ Pink Biscuits of Reims, Scented with Raspberry Liqueur  
Served with Kir Impérial ~ 12

*Taxes & Gratuity Not Included*  
*Available Every Night in February*

*Regular A la Carte Menu Also Available*