

CHEZ HUGO

HUGO & THE ARTS

3 Acts ~ \$45

INTRODUCTION

Tartare de Betteraves

Red beets, sour plum dressing, cured egg yolk,
horseradish, sourdough

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Pâté de Campagne

Pork & duck pâté, cornichon, mustard, frisée

DEVELOPMENT

Steak Frites

6oz bavette, pommes frites, peppercorn sauce

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Cassoulet Toulousain

Stewed tarbais beans, toulouse sausage, duck leg confit,
pork belly

FINALE

Les Friandises de Hugo

Assorted Confections:

Chocolate macaron, citrus madeleine, cider caramel,
marshmallow, cinnamon palmier, pain d'épices

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Crème Brûlée

Maple Chai custard, cinnamon, ginger, & cardamom



Menu subject to change based on availability of local products.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.
Parties of six or more may be charged 20% gratuity.

Chef Steve Monnier