

# CHEZ HUGO

## RESTAURANT WEEK

### FIRST COURSE

Tarte de Canard

Duck liver mouse, persimmon

~

Saumon Fumé

Frisée, citrus & green goddess dressing

~

Tartare de Carottes

Roasted carrots, lemon verbena, horseradish, sourdough

### SECOND COURSE

Steak Frites

6 oz. Bavette, pomme frites, green peppercorn sauce

~

Choucroute

Sausage, braised pork, sauerkraut, potatoes, mustard

~

Blanquette de Lotte

Grilled monkfish, jasmine rice, carrots,  
mushroom & onion cream sauce

### DESSERT

Apple Tarte Tatin

Caramel, whipped cream

~

Profiteroles

Vanilla ice cream, chocolate sauce

**\$35**



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