

CHEZ HUGO

HUGO & THE ARTS

3 Acts ~ \$45

INTRODUCTION

Salade de Radicchio
Castelfranco radicchio salad,
pear & blue cheese, candied walnuts

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Pâté en Croûte

Pork pâté, pistachio, frisée, cornichon, mustard

DEVELOPMENT

Steak Frites

6oz hanger, pommes frites, green peppercorn sauce

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Cassoulet Toulousain

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

FINALE

GLACE ET SORBET

Pumpkin & sage ice cream

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Grapefruit & Mint sorbet

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Maple brioche ice cream

~ or ~

Crème Brûlée

Lemon custard



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