



MAVERICK

CULINARIA

\$45 PER PERSON

Hors-D'œuvre

GOUGÈRES

delicately baked gruyere cheese puffs

Apéritif
choose one

BUTTERNUT SQUASH & APPLE BISQUE

toasted pistachios, black pepper cremé fraiche, pistachio oil

ARUGULA SALAD

shaved parmesan, pears, walnuts, lemon vinaigrette

Plat Principale
choose one

BEEF BOURGUIGNON

red wine-braised beef stew, potatoes, lardons

LEMON CHICKEN PROVENÇAL

braised chicken, pommes anna, olive medley, citrus beurre blanc

PORK SCHNITZEL

lemon caper butter

ADD MUSHROOM \$5 / ADD AN EGG \$4

Dessert
choose one

HONEY ALMOND BUTTER CAKE

BANANAS FOSTER CREME BRULEE