

**Bistro Liaison**  
**Berkeley Restaurant Week 2017**

January 19-29, 2017

**Commencer.....to begin!**

**Salade Chèvre**

Seasonal mixed greens, Dijon vinaigrette, fines herbs, crumbled goat cheese

**Soupe à l'Oignon**

Traditional French onion soup with braised oxtail, Emmenthal cheese gratinée

**Plat Principaux**

**Truite Amantine**

Sautéed Rainbow trout, beurre noisette, toasted almonds,  
lemon & parsley, basmati rice pilaf

**Coq au Vin**

*Mary's chicken* braised in red wine with smoked bacon, onions, carrots & mushrooms

**Tart de Legumes**

Thin-crust tart topped with fromage blanc & daily changing market vegetables

**Dessert**

**Profiteroles**

Choux pastry filled with vanilla bean ice cream, topped with warm chocolate sauce & toasted almonds

**Sorbet**

Seasonal sorbets with almond tuile

**Gâteau au Chocolat**

Warm flourless chocolate cake with a molten center, raspberry sauce & vanilla bean ice cream