BOLERO
BRASSERIE

RW Menu 2024

Watercress Caesar

Garlic ciabatta, white anchovies, lemon

Moules Basquaise with Aioli

Fresh mussels cooked with tomatoes, garlic, roasted peppers and cured ham

Classic Avocado Ritz

Half avocado, baby shrimp, Marie-Rose sauce, lemon

Prosciutto Ham

Baby artichokes, Gruyere cheese, truffle oil

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Daube d'agneau a l'Avignonnaise

Slow braised lamb shoulder w/ bacon, garlic, orange, and rosemary; buttery mashed potatoes

Crispy Pan-Roasted Duck Confit

Carrots braised with grain mustard & orange; lentil persillade

Salmon & Shrimp Pie

Vermouth cream sauce with leeks and capers, flaky puff pastry crust

Red Wine & Apple Barlotto

Roast cauliflower, walnuts

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Profiteroles

Chocolate Sauce & almond crumble

Alex & Pete's Honeycomb Ice cream

Waffle cone, Crunchie bar bits

$59 plus 18% service charge