



July 03 to 16, 2017

French Onion Soup with Vermont Swiss "au gratin"

Mesclun Salad, Caramelized Almond and Dijon Vinaigrette

Chicken liver Mousse, Grilled baguette and cornichons

Grilled Tuna "Salade Nicoise"

Pan Seared Calf's Liver, Shallot sauce and Mashed potato

Steam Mussel "Mariniere" with Pommes Frites

Roasted Apple tart, Vanilla Ice cream

Vanilla Cream brulee

Blackcurrant Vacherin

\$38.

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EAT.

DRINK.

BE FRENCH.

MadisonBistro.com

Chef de Cuisine and Proprietor Claude Godard

"Maitre Cuisinier de France"