

# CAVEY'S

## FRENCH

Restaurant Week 2018

October 11<sup>th</sup> – 13<sup>th</sup>

### POUR COMMENCER

*select one*

Pesce's Buttercup velouté | *vadouvan curry, Belltown grapes*

Salade Lyonnaise | *greens, 60-minute hen egg, bacon lardons*

Charcuterie | *foie gras Torchon, country pâté, duck rillettes,  
black mission fig-balsamic Aigre-Doux (supplement \$12)*

### PLATS DE RESISTANCE

*select one*

Local monkfish | *Stonington shrimp, mussels, tomato, chorizo,  
saffron pepper, potatoes*

Coq au Vin Blanc | *chestnut spätzle, cèpe mushrooms*

Choucroute garni | *wood smoked tenderloin, pork belly, garlic sausage, blood  
sausage, kimchi sauerkraut, apple potato (supplement \$7)*

### DESSERT

*select one*

Valrhona chocolate pot de crème, financier

Heirloom gravenstein apple galette, olive oil honey gelato

**\$32.18**

### WINE SPECIALS

\$30.18 per bottle

Domaine Collin, Cremant de Limoux Brut

La Fruitiere, Folle Blanche, Loire Valley 2016

Chateau Francs Magnus Bordeaux Superieur 2014