

# CASEUS

FROMAGERIE • BISTRO



Restaurant Week - April 2012

**LUNCH \$18.00**

DOES NOT INCLUDE TAX OR GRATUITY

**first course / choose one**

**tomato soup**

*grilled cheese croutons*

**baby artisan lettuces**

*grilled cheese croutons, cured lemon vin*

**second course / choose one**

**cubano**

*cubano, house brined and smoked ham, roasted pork loin, house pickles, swiss, yellow mustard*

**mac & cheese**

*orecchiette pasta, béchamel, gouda, comte, racelette, gruyere, provolone, chevre and more,  
with brioche breadcrumbs and a side salad.*

**berkshire pulled pork**

*jalapeno cornbread w. local honey sea salt butter & cheddared collard greens*

**third course / choose one**

**dark chocolate chevre brownie w. whip cream**

**carrot cake w. whipped cream cheese frosting & praline**

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Restaurant Week - April 2012

**DINNER \$32**

DOES NOT INCLUDE TAX OR GRATUITY

**first course / choose one**

**beet salad**

*organic beets, rocket arugula, pistachios, orange supremes, cured lemon dressing*

**onion soup gratin**

*housemade beef, chicken, lamb and veal stock, caramelized onion, sourdough ficelle, gouda, comte, racelette, gruyere, provolone and more.*

**poutine**

*fresh local cheese curds, pommes frites, veloute*

**add pulled pork to your poutine for \$5 extra**

**second course / choose one**

**mac & cheese**

*orecchiette pasta, béchamel, gouda, comte, racelette, gruyere, provolone, chevre and more, with brioche breadcrumbs and a side salad*

with your choice of jambon de paris or freshly shucked peas added into your mac!

**bbq'd artich char**

*jalapeno cornbread w. local honey sea salt butter & cheddared collard greens*

**steak frites**

*grilled all natural grass fed skirt steak, roasted pepper sherry steak sauce, pommes frites, house aioli*

**third course / choose one**

**chocolate pot d' crème**

**dark chocolate chevre brownie w. whip cream  
carrot cake w. whipped cream cheese frosting & praline**