



“To Go” menu

THIERRY KITCHEN

Our mission: “We at the wine cellar want to enter your house, and provide you with great tasting food.”

Chef Thierry’s “French rustic, innovative cuisine” will surprise you.

We do recommend two dishes per person, all the item of this menu are price to a low rate of \$14.50 each.

Pissaladiere onion tart style

Caramelized fresh onions, with garlic and herbs, topped with feta cheese and green olives
Drizzled with reduced balsamic glaze and olive oil, baked upside down

Grilled eggplant Boucher a la reine

Grilled and pureed eggplant, with roasted red pepper and tons of garlic filling
In a gigantic puff pastry basket, garnished with a simple green salad and Champagne vinaigrette

Lobster raviolis

In a grand Marnier tomato cream sauce, served with jumbo shrimps and Parmesan

Roasted garlic fresh Portobello raviolis

Sautéed in a mushroom paprika cream sauce, drizzled with black truffle oil

Beef bourguignon stew

Slow cooked beef tenderloin with carrot, onion, garlic, sage and red wine
Served with baked potato

Coq au vin

Dark chicken meat cooked with mushrooms, green olive, rosemary and red wine glaze
Served with garlic potatoes concasse

Thierry pie (chicken or seafood or vegetarian)

Giant puff pastry stuffed with your choice of filling, and baked with an imported gruyere béchamel sauce

Steak fritte

6 oz. petite filet mignon grilled with French fries and béarnaise sauce

Filet de sole a la normande

Pan seared with white wine, butter, mushroom, and imported emmentale cheese and a light drizzle of white truffle oil

Thierry cold sample plate

Home made eggplant and garlic puree served in a hard pastry shell, foie gras and chicken pate with cognac and cranberry, poached pear in aged port and brown sugar, and served with fresh Italian Gorgonzola

Swiss raclette

This dish does require the use of a microwave (one minute at least)

Raclette cheese layered over boiled potatoes and Swiss ham,
Served with toasted baguette and French cornichons

Thierry crazy French toast

Melted white chocolate over challha bread, soft caramel drizzle, topped with roasted almonds, dried cranberries, and fresh strawberries

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