

BRASSERIE

by niche

sample private dining menu

SALADES

bibb lettuce.

lemon vinaigrette, fines herbes

PLATS

please select one

roasted chicken.

shiitake mushrooms, bread, jus

braised beef.

glazed carrots, bacon lardons, potato puree

pan-seared trout.

roasted cauliflower, red bell peppers, capers, creamy polenta, mer-guez oil, mushroom broth

DESSERT

classic profiteroles.

chocolate sauce, vanilla ice cream