

marché restaurant

sunday menu

1st course:

local lettuce, fines herbs, red wine vinaigrette

2nd course:

corn soup, creme fraiche, chive oil

3rd course:

skirt steak filet mignon, potato gratin,
bloomsdale spinach

or

“petite pois francaise”: peas, pearl onions,
romaine, pomme rissolé, jus d’onion

4th course:

chocolate doughnuts, caramel center

menu subject to change according to mother nature

sunday supper: \$30

carafe of wine: \$7

seating: 5:30pm-9pm

may 2, 2010