A Table for Deux at The Statler.

THE STATLER

Dinner for Two - \$75 per couple

Does not include tax and gratuity

••• STARTER •••

Choose one to share: Salmon Rillette - Smoked salmon, Pernod, lemon, chives, créme fraîche, toasted baguette

Henri Maire Escargots - Wild Burgundy snails, garlic butter fondue, parsley, Pernod, profiteroles

Moules Marinères - Steamed mussels, shallots, garlic, fennel, cherry tomatoes, Calabrian peppers, vermouth, chive oil

••• ENTRÉE •••

Choose one per person: Braised Short Ribs - Onion brûlé, potatoes, carrots, parsnip, braising jus **G**

Maple Leaf Farms Roast Duck - Orange reduction, kumquats, charred scallions GF

Petite Fried Chicken Breast - Mustard spaetzle, Grand Marnier carrots, chicken jus lie

Ragoût - In the style of Bolognese, our preparation of veal, beef, pork, pappardelle, Pecorino Romano

Norwegian Salmon - Lobster, sauce vin blanc, herb oil 🗊

••• SWEET ENDING •••

Choose one to share:

Key Lime Pie - Served with strawberry jam

Créme Brûlée - Served with fresh berries and Chantilly

Chocolate Cake - Dark chocolate mousse, ganache, chocolate sauce

Ask your server about menu items that are cooked to order or served raw. Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

