

DINNER MENU



APPETIZER



Traditional French Onion Soup – with Beef Broth, Croutons, and Comté Cheese | 18

Villa Cornelia Caesar Salad – with Bacon, Croutons and Shaved Parmesan | V | VG | GF | 17

Open Face Ravioli

Sauteed Escargots, Tomato, Parsley, Shallots, Garlic in a Brie Cream Sauce | 17

Charcuterie and Cheese Board

Chicken Liver Paté, Pork Rillettes, Sausage, Cornichons, and Croutons | 20

ENTRÉE



Duck Leg Confit

Vosgienne Potatoes, Baby Green Salad with Beet, Carrot, Radish, Grapefruit, Served with Sauce Bercy | GF | 40

Pan-Seared Salmon

Served with Roasted Cauliflower Purée, Glazed Carrots, Broccolini, Saffron Cream Sauce | GF | 37

Pan-Seared Beef Tenderloin

Served with Lyonnaise Potatoes, Spinach and Mushroom Sauce | GF | 45

Braised New Zealand Lamb Shank

Served with Milanese Risotto and Broccolini | GF | 43

Ricotta Gnocchi

With Peas, Mushroom, Spinach, and Tomato Coulis | V | VG | 30

DESSERT



Crème Brûlée with Fresh Fruit | GF | VG | 14

Chocolate Cheesecake with Chocolate Sauce and Fruit | VG | 13

V = VEGAN | VG = VEGETARIAN | GF = GLUTEN-FREE