



Presents



## RESTO GARE - \$28

### APPETIZER

*La soupe du jour*

or

*Provençale frog legs*

or

*Seven grain artisan salad, honey lemon vinaigrette, green grapes, orange segments*

### MAIN

*Ricotta cheese housemade gnocchi, wilted romaine, San Marzano tomato beurre blanc, feta and mozzarella cheese*

or

*Crêpe coq au vin blanc*

*chicken braised in white wine, fine herbs and mushrooms, rolled in a soft warm crêpe finished with a creamy velouté sauce*

### DESSERT

*Banana foster cream pie, toasted almonds, vanilla meringue*

or

*Fried chocolate bread pudding, ginger crème anglaise*

## RESTO GARE - \$38

### APPETIZER

*La Soupe du Jour*

or

*Provençale frog legs*

or

*Seven grain artisan salad, honey lemon vinaigrette, green grapes, orange segments*

### MAIN

*Boeuf à la Dijonnaise*

*tender braised beef rib, red wine demi glaze, grainy dijon crème fraîche, smashed buttermilk potatoes*

or

*Saumon Nantua et legumes Parisienne*

*grilled Atlantic salmon, five artisan beans, arugula, dill tarragon skillet with local cold press canola oil, winter ribbon vegetables and garlic baby bay prawns*

### DESSERT

*Banana foster cream pie, toasted almonds, vanilla meringue*

or

*Fried chocolate bread pudding, ginger crème anglaise*

**WIN**

**DINNER  
FOR TWO!**

**ASK HOW**

*Reservations required. Prices are per person, excluding beverages, taxes & gratuity. Ask your server for details.*

*Visit [www.ciaowinnipeg.com](http://www.ciaowinnipeg.com)*

*for a list of participating restaurants and menus.*