



DINNER

FIRST COURSE

WeHo's Bistro's famous Mushroom Soup

French Onion Soup

Cucumber Tzatziki Tartine

open face multigrain toast with black olives, Zahar herb & pequin chili pepper

SECOND COURSE

Tomato Mozzarella Caprese Salad

drizzled with Pesto & Balsamic reduction

MAIN COURSE

Magret of Duck

Duck Breast in a honey cognac sauce with Potatoes Dauphinoise and Tomato Provencal

Chicken Dijonaise

In a Dijon mustard sauce with Potatoes Dauphinoise & Tomato Provencal

Filet du Chef (8oz) +\$9

Filet Mignon topped with our secret green sauce & served with fries

Portuguese cod

Alaskan Cod filets roasted in rock salt and complemented with black pepper butter served with garlic green beans & red baby potatoes

DESSERT

Home Made Bread Pudding

with Raisins and drizzled with home made Vanilla & Caramel Sauces

Gabriella Crepe

Filled with Vanilla Ice Cream, Nutella& drizzled & a Raspberry Coulis

\$39 per person, not including tax and gratuity

Menu available every day from Jan 12 – 26, 2018 after 5pm