

Best of



DINNER

FIRST COURSE

Cup of WeHo Bistro's famous Mushroom Soup

Cucumber Tzatziki Tartine

open face multigrain toast with Kalamata olives,
zahar herb & pequin chili pepper

Avocado Burrata Toast

on multigrain bread, topped with diced tomatoes, arugula,
& drizzled with pesto and a balsamic reduction

MAIN COURSE

Magret of Duck +\$4

duck breast in a honey cognac sauce with
potatoes dauphinoise and tomato provençal

Chicken Dijonnaise

chicken breast in a Dijon mustard cream sauce with
potatoes dauphinoise and tomato provençal

Baked Atlantic Salmon +\$4

salmon filet in a creamy shallot lemon sauce
served with basmati rice and sautéed garlic green beans

Turkey Meatloaf

with pine nuts & sun-dried tomatoes, served with
sautéed garlic green beans, mashed potatoes & a sage mushroom gravy

DESSERT

Home-Made Bread Pudding

With raisins and drizzled with our vanilla & caramel sauces

Profiteroles +\$2

tower of 4 French cream puffs filled with dulce de leche ice cream,
drizzled with warm chocolate sauce

\$45 per person, not including tax and 20% gratuity



**Menu available for dine-in every day
from Oct 14 - 30, 2022 from 5-9pm**

