



**\$59 + tax & 20% gratuity**

**from Nov 3-12, 23**

**(\$47 without the cocktail)**

## **DINNER**

### **Start with any seasonal cocktail**

from our online menu

#### **FIRST COURSE**

### **WeHo Bistro's famous Mushroom Soup**

#### **Cucumber Tzatziki Tartine**

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

#### **MAIN COURSE**

### **Magret of Duck +\$4**

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

### **Chicken Dijonnaise**

chicken breast in a Dijon mustard cream sauce with  
potatoes Dauphinoise and Tomato Provencal

### **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 home made Vanilla & Caramel Sauces

### **Profiteroles**

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