

CHEZ HUGO

HUGO & THE ARTS

3 Acts ~ \$45

INTRODUCTION

Pâté de Campagne

Pork pâté, cornichon, mustard, frisée

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Ravioles du Début d'Automne

Beet dumpling, sour rhubarb, smoked black tea

DEVELOPMENT

Cassoulet Toulousain

Stewed tarbais beans, toulouse sausage,
duck confit crépinette, pork belly

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Steak Frites

6oz Bavette, pommes frites,
green peppercorn sauce

FINALE

Paris-Brest

Hazelnut pastry cream, almonds

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Crème Brûlée

Maple Chai custard, cinnamon, ginger, cardamom



Menu available Thursday - Friday from 5 - 6:30pm and is subject to change based on availability of local products.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Chef Steve Monnier