

# Brasserie Les Halles™



## New York Wines & Dines November 16th-21st 2009

Roasted New York Farm Goat Cheese  
on Crouton \$11.50

Or

Hudson Valley Foie Gras Terrine  
with Maple Syrup \$18.50

Pan Seared Upstate Brook Trout with cream  
of Celery and mixed Squash \$23.50

Or

NY Farm Rabbit Braised in Red Wine, with  
Baby Potatoes \$24.50

Apple Pie \$8.75

Bon Appétit!

See reverse for wine selection.

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## New York Wine Selection

2008 Paumanok Vineyards

Riesling "semi-dry" \$11.50 / 51  
(North Folk, Long Island)

2007 Millbrook Winery

Chardonnay "Proprietor's Reserve" \$9.50 / 42  
(Hudson River Valley)

2004 Lieb Family Cellars

Merlot, "Reserve" \$8.50 / 38  
(North Folk, Long Island)

2006 Wolffer Estate

Cabernet Franc \$11.50 / 51  
(The Hamptons)

2007 Standing stone  
Vineyards

Vidal Ice Wine  
(Finger Lakes)

\$12.50 glass  
\$59 bottle