

Restaurant Week chez La Sirène

THREE-COURSE DINNER \$60 Sun – Fri

HORS D'ŒUVRES

French Onion Soup

Toasted bread with Swiss au gratin

Foie Gras au Torchon (GF aside of toast)

Served with apple and grape confits

1/2 Roasted Pear & Blue Cheese (GF)

With green salad and balsamic glaze

Ravioles de Royan à la Crème

Dime-size raviolis directly imported from France, cream and truffles

Escargots à la Bourguignonne

Baked 1/2 dozen escargots, stuffed with butter, garlic, shallots, and parsley

PLATS PRINCIPAUX

all mains served with fresh vegetables on the side for two

Oven Roasted Cornish Hen au Jus

Cooked à la minute for you :)

Selection of the NYRW Fish (ask waiter)

The recipe and product may vary at any moment :)

Magret de Canard

Seared Mulard duck breast from Hudson Valley Farm with tart Michigan cranberry glaze

Braised Rabbit Dijonnaise

With white wine, Dijon lightly creamed sauce

Pork Tenderloin and House Sauce

Ask your waiter for the sauce of the occasion

DESSERTS

Croquant au Caramel

Puff pastry stuffed with vanilla Grand Marnier custard, topped with caramel

Choux Chantilly

Puff pastry stuffed with homemade Chantilly confectioners' sugar

Homemade Ice Cream or Sorbet (1 big scoop)

Ask your server for available flavors

*We are pleased to offer this menu for Restaurant Week 2026, January 20 – February 12.
Not offered Saturdays.*